

Roast Turkey Primavera

Ingredients

1-12 to 15 lb. Turkey
3 bags of Pictsweet California mix with cracked pepper seasoning. (cauliflower, broccoli, zucchini, and carrots)
4 tablespoons of Colavita Extra Virgin Olive Oil
2 tablespoon of chopped fresh basil
4 cloves of chopped garlic
1/4 teaspoon of salt
1 cup of reggiano parmesan cheese

Directions

1. In a large bowl combine vegetables, 1 tablespoon of fresh basil and salt. In a skillet, add 2 tablespoons of olive oil and 2 cloves of chopped garlic. Lightly bring garlic to a golden brown. Pour over vegetables and toss. Set aside.
2. Prep turkey. Remove neck and giblets from body and neck cavity. Rinse under cold water, drain and pat dry with paper towel. Fill neck and body cavity with vegetables.
3. Place turkey on roasting rack in a deep roasting pan. Brush turkey with olive oil, cover with 2 cloves of chopped garlic, cracked black pepper, and salt. Add 2 cups of water or chicken broth, and 1 tablespoon of basil in the bottom of the roasting pan.
4. Roast turkey in a covered roasting pan at 325deg for 3 hours. Uncover and roast for another 45 minutes until golden brown, or until meat thermometer reaches 180°F when inserted deep in thigh. Let stand 15 minutes before carving.
5. Spoon the vegetables in a large bowl. Cover with reggiano parmesan cheese.
6. Use natural juices in the roasting pan for a light sauce.