

Lime & Chipotle Seasoned Turkey With Black Bean And Mango Salsa

Ingredients

1-12 to 15 lb turkey

Basting marinade

2 tablespoons Colavita Extra Virgin Olive oil

2 limes

2 tablespoon honey

2 cloves of garlic

Seasonings

2 teaspoons of ground chipotle chile pepper

2 teaspoon of salt

Black bean and mango salsa

2 cups of cooked black beans

4 mangos, peeled and pitted

8 roma tomatoes

1 medium diced white onion

1 cup of chopped green chile peppers

1 bunch of chopped green onions

1 tablespoon of fresh cilantro chopped fine

1/4 tsp of salt

1 tablespoon of sugar

Directions

1. Preheat oven to 325deg F.

2. In a small bowl, combine juice from 2 fresh limes, honey, garlic, and olive oil. Set aside.

3. In a large bowl mix black beans and 4 mangos chopped coarse.

Add 8 coarsely chopped roma tomatoes, white onion, green chile peppers, cilantro, green onions, salt and sugar.

4. Prep turkey. Remove neck and giblets from body and neck cavity. Rinse under cold water, drain, and pat dry with paper towel. Take salsa and fill body and neck cavity.

5. Place turkey on roasting rack in a deep roasting pan. Add 2 cups of water. Brush the lime marinade on the turkey thoroughly. Sprinkle chipotle seasoning and salt.

6. 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 180deg when inserted deep in thigh. Let stand 15 minutes before carving.

7. Spoon salsa into large serving bowl.