

YOGURT MARINATED TURKEY LEGS WITH ROASTED ROOT VEGETABLES

Who says turkey is just for Thanksgiving!?! Using a smaller piece like the legs allows for all the delicious roast turkey flavor in half the time. This recipe changes things up with a garlicky yogurt marinades that tenderizes the meat during a quick rest and root vegetables that act as a roasting rack - soaking up all the delicious pan drippings. What better way to kick off fall?



Photo courtesy of The Spruce Eats

Ingredients

- 6 turkey legs
- 3 lbs potatoes
- 1 lb medium carrots
- 2 red onions
- 8 ounces plain whole milk yogurt
- 1 Lemon
- 4 garlic cloves

From your pantry:

- 4 Tablespoons Hungarian Spice Blend
- Olive oil
- Salt and pepper

Equipment:

- Large mixing bowl
- Large sheet pan or baking dish

PREPARATION: 40 MIN

COOKING: 120 MIN

READY IN: 160 MIN

MAKES 6 SERVINGS

Directions

Read through entire recipe before getting started.

Wash and dry all produce. Preheat oven to 350 degrees.

1. Chop **potatoes, carrots, and red onion** into 1 1/2 inch pieces (can peel potato and carrot if you prefer). Mince **garlic**. Cut **lemon** in half and juice. Pat **turkey legs** dry.

2. Mix **yogurt, lemon juice, Hungarian Spice Blend, garlic cloves, salt and pepper** in a large mixing bowl.

Add **turkey** and toss to coat in marinade. Cover with plastic wrap and let marinade at room temperature for 30 minutes.

3. Toss **carrots, potatoes, and red onion** with a heavy drizzle of **olive oil** and pinch of **salt and pepper**.

4. Spread root vegetables on a large sheet pan or baking dish. Remove turkey from marinade and place on top of vegetables. Cover with aluminum foil and roast in oven for 1 1/2 - 2 hours, until meat is starting to fall off the bone and internal temperature reaches 180 degrees. Remove foil during last 15-20 minutes to let the turkey brown.

5. Serve turkey with roasted veggies and drizzle with juice from the pan for added flavor. Enjoy!

Tips, Tricks, and Terms

ROASTED TURKEY STOCK

Save your bones from dinner and supplement with any unused turkey legs to get a beautiful stock AND braised turkey meat to use in another dish!

Ingredients:

- Leftover roasted turkey legs bones
- One onion, a carrot, and a couple ribs of celery
- A small handful of black peppercorns
- A bay leaf

Add all ingredients to a large stock pot and cover with water. Bring to a boil over medium-high heat and then lower to a simmer for as long as you have. An hour or two will give you a light broth, three or more hours will make the flavor more robust. Strain through a fine mesh strainer over a large bowl. Cool and store in the fridge for up to 1 week or freezer for up to 3 months.

A little about...

HUNGARIAN SPICE

BLEND: Paprika heavy spice blend, using both sweet and smoked paprika for fruity AND smoky depth. Check out Week 2's Mini Meatloaf recipe for the instructions on how to recreate when you run out

STOCK: cooking liquid made from simmering bones, vegetables, herbs and/or spices, typically simmered longer than a "broth"



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