

DINNER

Sliced Chipotle Turkey Breast With Pomegranate Cranberry Relish and Polenta

12 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
90 min	15 min	75 min	4	\$5.10	964 kcal



Sliced Chipotle Turkey Breast With Pomegranate Cranberry Relish and Polenta could be just the gluten free recipe you've been looking for. This recipe serves 4. For \$5.1 per serving, this recipe covers 36% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 1 stick butter, softened
- ☐ 1 cinnamon stick
- ☐ 1 full or 2 split skin-on boneless turkey breasts
- ☐ 2 tablespoons pureed chipotle peppers in adobo sauce
- ☐ 12 ounce fresh cranberries
- ☐ 2 tablespoons honey

☐ 1 jalapeno, seeded and finely chopped

☐ 1 cup grated manchego cheese

☐ 1 strip orange rind

☐ 1 cup quick-cooking polenta

☐ 1 cup sugar

☐ 4 servings Kosher salt and freshly ground black pepper

☐ 1 cup milk

☐ 1 pomegranate

☐ ½ red onion, finely chopped 2 cups chicken stock, plus 1 cup if reheating for a make-ahead meal

EQUIPMENT Bowl, Baking sheet, Oven, Whisk, Pot, Baking pan, Aluminum foil, Broiler

Method

- 1 Preheat the oven to 350 degrees F.
- 2 Place the turkey on a baking rack over a baking sheet.
- 3 Combine 6 tablespoons of the butter with 1 tablespoon of the honey and the chipotle puree, and slather over the turkey breast, sprinkling liberally with salt and black pepper. Roast the turkey, 1 hour 15 minutes.
- 4 Meanwhile, place the cranberries in a pot with the sugar, a pinch salt, the cinnamon, orange peel and 1 cup water. Bring to a boil and cook until all the berries pop and the sauce thickens, 15 minutes.
- 5 Let cool. Peel the pomegranate in a bowl of water and separate and drain the seeds. Stir the pomegranate seeds, jalapenos and onions into the sauce.
- 6 Bring the stock and milk to a boil, and then whisk in the polenta until it thickens. Stir in the remaining butter, some salt and black pepper, the remaining honey and the cheese.
- 7 Serve the sliced turkey with the cranberry-pomegranate relish, chilled or at room temperature, with the polenta alongside.
- 8 Cook's Note: For a make-ahead meal, cool the roasted turkey and store. To reheat, place the turkey in a low baking dish with 1 cup chicken stock and loosely cover with foil. Reheat at 350 degrees F, 20 to 25 minutes, and then crisp up the skin under the broiler.
- 9 Leftover turkey can be used for other recipes, such as Mexican Chorizo and Turkey Chili.

Nutrition per serving

964

KCAL

56 g

PROTEIN

41 g

FAT

101 g

CARBS

Saturated Fat	23.6 g · 148% of daily needs
Fibre	9.2 g · 37% of daily needs
Sugar	75.8 g · 84% of daily needs
Sodium	784 mg · 34% of daily needs
Cholesterol	204 mg · 68% of daily needs
Vitamin C	24 mg · 29% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/sliced-chipotle-turkey-breast-with-pomegranate-cranberry-relish-and-polenta-142192