



Herb Crusted Turkey Filet **w/coriander sweet potatoes,** **and a leek cream sauce**

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Makes 4 servings | Award -winning recipe by UConn Chef Sean Hawkins

Quick Pickled Peppers

- 1 cup apple cider vinegar
- ¼ cup sugar
- 2 tbsp shallots sliced thin
- 2 tbsp red bell pepper, brunoise

1. Bring vinegar and sugar to a boil until the sugar dissolves.
2. Remove from heat, and stir in shallots and peppers.
3. Set aside to pickle or in the refrigerator until needed.

Leek Cream Sauce

- ½ pound peeled garlic
- ¼ pound leeks, sliced
- 1 1/2 cups heavy cream
- 2 tablespoons olive oil
- Kosher Salt-as needed

1. Place garlic in a saucepan covered with water. Bring to a boil for 5 minutes, then strain off the water. Cover the garlic with fresh water and boil for another 10 minutes.
2. Strain the garlic, then return the saucepan to medium heat and add the heavy cream and leeks.
3. Bring to a simmer and cook until the garlic is soft and the cream has reduced slightly, 8-10 minutes.
4. Using an immersion blender, puree until smooth with 2 tbsp olive oil.
5. Season to taste with kosher salt and hold the sauce on the side in a warmer until needed.

Coriander Sweet Potatoes

- 1 ½ pounds sweet potatoes, peeled and diced
- 2 tbsp butter
- 1 ½ tbsp ground coriander
- ½ tsp ground cayenne
- Kosher Salt-as needed

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- Place sweet potatoes in a medium pot and cover with cold water.
- Bring to a boil, then simmer until the potatoes are tender, 30-35 minutes.
- Strain the potatoes, reserving $\frac{1}{4}$ cup of the liquid.
- Then, using a rice cooker, cook sweet potatoes back into the pot.
- Add 2 tbsp butter, cayenne, coriander, and the saved potato liquid into the pot.
- Mix potatoes until smooth, and season to taste with salt.
- Hold in warmer until needed.

Leek Cream Sauce

$\frac{1}{2}$ pound peeled garlic
 $\frac{1}{4}$ pound leeks, sliced
1 $\frac{1}{2}$ cups heavy cream
2 Tbsp Olive oil
Kosher Salt-as needed

- Place garlic in a saucepan covered with water. Bring to boil for 5 minutes, then strain off water, cover garlic with fresh water, and boil for another 10 minutes.
- Strain, then return saucepan with garlic to medium heat and add heavy cream and leeks.
- Bring to simmer, cooking until garlic is soft and cream has reduced slightly 8-10 minutes.
- Using emersion blender, puree until smooth with 2 tbsp olive oil.
- Season to taste with kosher salt and hold sauce on side in warmer until needed.

Coriander Sweet Potatoes

1 $\frac{1}{2}$ pounds sweet potatoes, peeled and diced
2 tbsp butter
1 $\frac{1}{2}$ tbsp ground coriander
 $\frac{1}{2}$ tsp ground cayenne
Kosher Salt-as needed

- Place sweet potatoes in medium pot and cover with cold water.
- Bring to boil and simmer until potatoes are soft, 30-35 minutes.
- Strain potatoes, saving $\frac{1}{4}$ cup liquid.
- Then using ricer, rice sweet potatoes back into pot.
- Add 2 tbsp butter, cayenne, coriander, and saved potato liquid into pot.
- Mix potatoes until smooth, and season to taste with salt.
- Hold in warmer until needed.