

# Chipotle Cranberry Turkey

*Unit: 8 Qt Roaster*

**2 - Chipotle peppers in adobo sauce (chopped)**  
**2 - cups Dried cranberries**                      **2 - cups orange juice**  
**2 - tbsp Brown sugar**                              **1 - Turkey breast (thawed)**

Place all ingredients except for the turkey into a small pan and cover with the valve turned to open. Once the valve activates, turn it to closed and reduce to low heat and simmer for 15 minutes.

Place the turkey breast skin side down in a cold unit and pour the sauce over the turkey.

Open the valve on the lid and place it on the unit. Turn the burner to medium heat. When it whistles, reduce to medium-low heat for 1-2 hours.

**\*\*If valve keeps going off, reduce the heat just a bit.**

Remove the turkey from the unit and shred or slice. Serve the turkey with the sauce over it.



**HEALTH QUEST**