

Honey Ginger Turkey Breast Roast

- 1.5 lb rolled [turkey breast](#) roast
- 1/2 t [Chinese Five Spice](#)
- kosher salt and freshly ground black pepper
- 1/4 c chicken stock

Honey Ginger Turkey Breast Roast Marinade

- 2 T ginger, roughly chopped
- 2 T soy sauce
- 1 T honey
- 1 t sesame oil

Combine all marinade ingredients, and marinate rolled turkey in the refrigerator for a few hours.

Roasted Asian Vegetable

- 4 [bok choy](#), washed, dried and quartered
- 2 Japanese eggplant, sliced on the diagonal 1/4" thick
- 1 container (5.5 oz) [shimeji](#) mushrooms
- 1/2 yellow bell pepper, diced
- 2 scallions, thinly sliced
- olive oil to brush or spray sea salt and freshly ground black pepper

Lightly spray the eggplant and bok choy with oil, then sprinkle with sea salt. Roast the bok choy for 10 minutes, the eggplant for 25 at 420 degrees.

How beautiful are these brown shimeji mushrooms? To prepare, just cut off the very bottom. Add some yellow pepper and scallions to the mushrooms. Sprinkle a few scallions on the sugar snap peas. Lightly spray them with oil, then sprinkle with sea salt. Roast the peas for 7 minutes, the mushrooms for about 15 at 420 degrees.

Place the turkey in a covered casserole, preserving the marinade. Sprinkle the rolled turkey with Chinese Five Spices, kosher salt and pepper. Roast at 420 degrees for 45 minutes, adding marinade and chicken stock after the first and the second 15 minute interval. If you want precision, cook until a thermometer registers 155 degrees. Let the roast rest in the covered casserole for 20-30 minutes. Remove string before slicing.

Place the vegetables on a platter as they come out of the oven. Strain, then heat the marinade and juices from the bottom of the casserole to serve on the turkey slices. Mighty good flavour and beautiful to look at.