Easy Thanksgiving Recipes

THE LEGACY
A National Lutheran Community



Garlic Butter Roast Turkey Breast

Prep: 10 minutes | Cook: 1½ hours | Serves: 6

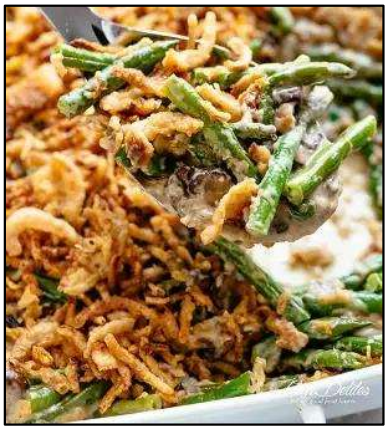
Ingredients:

- 1 turkey breast (4 to 5 lbs)
- 4 tbsp butter, melted
- 2 cloves garlic, minced
- 1 tsp salt
- ½ tsp pepper

Directions: Preheat oven to 350°F. Mix butter, garlic, salt and pepper. Rub mixture over turkey breast. Roast until internal temperature reaches 165°F. Rest 15 minutes before slicing.

Green Bean Casserole

Prep: 10 minutes | Cook: 25 minutes | Serves: 6



Ingredients:

- 4 cups green beans
- 1 can cream of mushroom soup
- ½ cup milk
- 1½ cups crispy fried onions

Directions: Heat oven to 350°F. Mix beans, soup, milk and 1 cup onions. Place in casserole dish. Top with remaining onions. Bake until bubbly and golden.

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Sweet Potato Casserole
Prep: 15 minutes | Cook: 30 minutes | Serves: 6

Ingredients:

- 4 cups mashed sweet potatoes
- ¼ cup brown sugar
- 2 tbsp butter
- 1 cup mini marshmallows

Directions: Mix sweet potatoes, sugar and butter. Spread into a baking dish. Top with marshmallows. Bake at 350°F until golden.

Roasted Brussels Sprouts
Prep: 5 minutes | Cook: 25 minutes | Serves: 6



Ingredients:

- Brussels sprouts, halved
- 2 tbsp olive oil
- ½ tsp salt
- ¼ tsp black pepper

Directions: Preheat oven to 425°F. Toss Brussels sprouts with olive oil, salt and pepper. Spread in a single layer on a baking sheet. Roast for 20 to 25 minutes, stirring once halfway through. Serve when edges are browned and crispy.