

## MaxsChilePepperBlends.Com

Chile peppers just make life better. They sizzle, they brighten, and they enliven everything.

### ROAST TURKEY BREAST WITH MAX'S ANCHO-GUAJILLO, APRICOT GLAZE

Leftover turkey makes a great sandwich, especially with the Chile-Lime Dressing from the tacos.

4 to 6 servings

- 1 21/4- to 21/2-pound turkey breast half with skin and bone
- 1 1/3 cup apricot preserves
- 2 teaspoons Max's Ancho Chile Blend
- 1 teaspoon Max's Guajillo Chile Blend
- 1 teaspoon balsamic vinegar
- Coarse kosher salt
- Freshly ground black pepper
- 3/4 cup low-salt chicken broth (preferably organic), divided

Preheat the oven to 375°F. Pat the turkey dry all over with paper towels. Blend preserves, Max's ancho chile blend, Max's guajillo chile blend, and vinegar in a small bowl. Season the glaze to taste with salt. Place the turkey, skin side down, on a small rimmed baking sheet (13x9x1-inches). Sprinkle with salt and pepper and spread 2 tablespoons Max's Chile blend and apricot glaze over the turkey. Turn turkey, skin side up. Sprinkle with salt and pepper and spread with remaining glaze. Pour 1/2 cup broth around turkey on baking sheet.

Roast the turkey until an instant-read thermometer inserted into the thickest part registers 160°F to 165°F, 1 hour 15 minutes to 1 hour 30 minutes. Transfer the turkey to a platter; let rest 20 to 30 minutes. Pour remaining broth onto baking sheet and place over burner on stovetop. Cook over medium-high heat, scraping up all browned bits. Pour pan juices into pitcher. Serve the turkey with the pan juices.

#### Try all of our exotics blends!

- Bell Pepper Extra Mild Chile Pepper Blend
- Ancho Mild Chile Pepper Blend
- Guajillo Medium Chile Pepper Blend
- Arbol Sesamee Spicy Chile Pepper Blend
- Chipotle Very Spicy Chile Pepper Blend

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