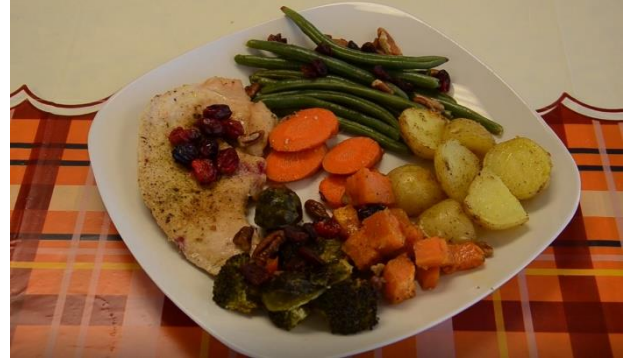


Sheet Pan Thanksgiving Dinner

2 lbs turkey breast cutlets
2 tablespoons olive oil, divided
salt and black pepper , to taste
4 teaspoons no salt added, garlic and herb seasoning, divided
1 medium sweet potato, peeled and diced
1-1/2 cups baby potatoes , quartered
1-1/2 cups Brussels sprouts , trimmed and halved



1/4 cup broccoli florets
1/2 cup sliced carrots
1-1/2 cups green beans, trimmed
2/3 cup fresh cranberries
1/2 cup pecan halves

Directions:

1. Preheat oven to 400F
2. Place turkey breast on sheet pan, top with 1 tablespoon olive oil, salt, pepper, and 2 teaspoons garlic and herb seasoning.
3. In a medium bowl, combine sweet potatoes, baby potatoes, Brussel sprouts, remaining oil, and garlic and herb seasoning.
4. Add mixture to sheet pan, bake for 20 minutes.
5. Add broccoli, carrots, green beans, fresh cranberries and pecans. Return to the oven and cook for 15 minutes.
6. Enjoy!