We've dedicated this page to a holiday feast that comes together in just two hours!

TWO-HOUR TURKEY DINNER

ROAST TURKEY BREAST WITH POTATOES, GREEN BEANS, AND MUSTARD PAN SAUCE

PREP 25 minutes TOTAL 2 hours

6 SERVINGS This single recipe is a complete Thanksgiving dinner.

CALORIES 450 FAT 16 g FIBER 6 g

- Nonstick vegetable oil spray
- 4 tablespoons honey mustard, divided
- 5 tablespoons chopped fresh tarragon, divided
- 2½ tablespoons olive oil, divided
- 1 2¼-pound boneless turkey breast, net removed
- 2 pounds baby potatoes, halved
- 2 cups thinly sliced leeks (white and pale green parts only; about 2 large)
- 2 8-ounce packages trimmed French green beans (haricots verts)
- 1 cup low-salt chicken broth

Position 1 rack in top third and 1 rack in bottom third of oven and preheat to 425°F. Coat 2 heavy large rimmed baking sheets with nonstick spray. Whisk 2 tablespoons mustard, 2 tablespoons tarragon, and 1 tablespoon oil in small bowl. Place turkey breast, skin side up, on 1 prepared baking sheet; sprinkle all over with salt and pepper. Spread mustard mixture over skin. Roast turkey in bottom third of oven 45 minutes.

While turkey roasts, toss potatoes, sliced leeks, 1 tablespoon tarragon, and 1 tablespoon oil in large bowl. Sprinkle with salt and pepper; spread out on second baking sheet.

After turkey has roasted 45 minutes, place potatoes in top third of oven. Roast along with turkey until potatoes are tender, stirring potatoes occasionally, about 45 minutes. Remove potatoes from oven.

Toss beans with 1 tablespoon tarragon and ½ tablespoon oil in large bowl; sprinkle with salt and pepper. Spread beans around turkey; pour broth over beans. Continue roasting until thermometer inserted into thickest part of turkey registers 165°F and beans are crisp-tender, 10 to 15 minutes. Rewarm potatoes in oven 5 minutes.

Place potatoes and beans on platter. Slice turkey; place on same platter. Whisk 2 tablespoons mustard into turkey juices on sheet; season with salt and pepper. Spoon some juices over turkey; sprinkle with 1 tablespoon tarragon. Pass remaining juices.

QUICK THANKSGIVING STARTER

CELERY AND PEAR BISQUE

PREP 30 minutes TOTAL 50 minutes

6 SERVINGS For a photo of this dish, turn to page 163.

CALORIES 178 FAT 9 g FIBER 5 g

- 4½ tablespoons butter
- 6 cups thinly sliced celery with leaves (preferably organic; about 12 stalks) plus chopped leaves (for garnish)
- 18 ounces unpeeled ripe Bartlett pears, cored, diced (generous 3 cups) plus ½ cup finely diced (for garnish)
- 1½ cups chopped dark green leek tops
- 3 small Turkish bay leaves
- 1½ teaspoons chopped fresh thyme
- 1½ tablespoons all purpose flour
- 3 cups (or more) low-salt chicken broth

Melt butter in pot over medium-high heat. Add sliced celery, generous 3 cups diced pears, leek tops, bay leaves, and thyme. Cover; cook until celery softens, stirring occasionally, about 8 minutes. Toss in flour. Stir in 3 cups broth; bring to boil. Cover, reduce heat to medium-low, and simmer until celery is tender, about 20 minutes.

Remove bay leaves from soup. Puree soup in batches in blender until smooth. Return puree to same pot. Season to taste with salt and pepper. Thin with more broth by ¼ cupfuls, if desired. Rewarm briefly.

Divide soup among bowls; garnish with ½ cup finely diced pear and celery leaves.

SIMPLE THANKSGIVING DESSERT

WHITE CHOCOLATE MOUSSE WITH POMEGRANATE GRANITA

PREP 30 minutes TOTAL 8 hours 30 minutes (includes chilling time)

6 SERVINGS Start in the morning so mousse has time to chill and granita has time to freeze.

CALORIES 513 FAT 31 g FIBER 0

- 4 cups pomegranate juice (such as Pom), divided
- ¼ cup plus 3 tablespoons sugar
- 6 ounces high-quality white chocolate (such as Lindt or Perugina), chopped
- Pinch of salt
- 1 cup chilled heavy whipping cream, divided
- 1 vanilla bean, split lengthwise
- ¾ cup chilled crème fraîche
- Pomegranate seeds (for garnish)

Combine 2 cups pomegranate juice and ¼ cup sugar in 8x8x2-inch glass baking dish. Stir mixture until sugar dissolves. Cover and freeze until granita is firm, at least 8 hours or overnight.

Combine remaining 2 cups pomegranate juice and 3 tablespoons sugar in heavy medium saucepan. Bring to boil, stirring mixture until sugar dissolves. Boil until mixture is syrupy and reduced to generous ½ cup, 12 to 14 minutes. Transfer syrup to small bowl. Chill until cold, at least 2 hours. DO AHEAD Granita and pomegranate syrup can be made 3 days ahead. Keep granita frozen. Keep pomegranate syrup chilled.

Place chopped white chocolate and pinch of salt in medium metal bowl. Pour ½ cup cream into small saucepan. Scrape in seeds from vanilla bean; add bean and bring to boil, whisking to blend. Remove vanilla bean. Pour hot cream mixture over chocolate in bowl; let stand 1 minute, then whisk until chocolate is melted and mixture is smooth. Cool until barely lukewarm, 5 to 10 minutes.

Using electric mixer, beat remaining ½ cup cream in large bowl until stiff peaks form. Fold in barely lukewarm melted chocolate mixture in 2 additions, then fold in crème fraîche. Divide mousse among 6 dessert glasses, leaving enough space at top of glasses to spoon granita over. Cover and chill until mixture firms up slightly, at least 8 hours or overnight. DO AHEAD Can be made 2 days ahead. Keep chilled.

Using fork, scrape surface of granita, forming icy flakes. Top each glass of mousse with generous amount of granita, dividing equally. Drizzle each lightly with pomegranate syrup. Sprinkle with pomegranate seeds and serve immediately. ▸▸

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