INGREDIENTS

SWEET POTATOES
- 4 medium sweet potatoes
- Avocado oil
- Kosher salt
- Freshly ground black pepper
- Garam masala
- Mini marshmallows

TANDOORI MASALA
- 4 dried guajillo chiles (or 4 Kashmir chiles)
- 1 teaspoon fenugreek seeds
- 1 teaspoon fennel seeds
- 2 teaspoons coriander seeds
- 10 whole cloves
- 4 green cardamom pods
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon paprika
- 1/2 teaspoon ground turmeric
- 2 sticks unsalted butter, softened
- 2 teaspoons ginger-garlic paste (store-bought)
- 1 lime
- 1 teaspoon honey
- 1 boneless turkey breast (skin on)

METHOD

1. Preheat oven to 350 degrees.

2. Prick sweet potatoes with a fork all over. Place on a foil-lined half sheet pan. Pop into the oven.

3. Toast chiles until darkened and a little puffy. Remove to a plate. Toast remaining whole spices (fenugreek, fennel, coriander, cloves, cardamom pods) until fragrant. Remove to plate to cool.

4. Rip chiles into smaller pieces. Pour chiles and whole spice in a coffee grinder, and grind until fine powder. Pour into a bowl, and stir in cinnamon, paprika, turmeric. Save 2 tablespoons for the gravy. Add butter, lime juice, honey and a generous few pinches of salt to the remainder. Stir together.

5. Carefully pull skin away from turkey flesh (wheeew!). Scoop a little butter into that pockets and level it out. Rub butter all over the skin and underneath (make sure to get it under the tenderloin too!).

6. Tie with kitchen twine.

7. Set a cooling rack in a half sheet pan. Perch turkey breast on the cooling rack. Pop into the oven, pour 2 cups of water into the pan.

8. Slide turkey into the oven. Check on sweet potatoes. (Are they tender?). Roast for 45-55 minutes until thermometer registers 150-155 degrees fahrenheit. Remove from oven, cover with foil and allow to rest.

9. If potatoes are tender, slice in half. Turn oven to broil. Sprinkle salt, pepper and garam masala over the sweet potatoes. Add the marshmallows. Pop under the broiler for 1 minute. Check. If they’re not brown, broil for another minute.