



# One Pan Holiday Turkey and Dressing

## The Heart of the Holiday Table

Hello, my dear. Come sit a moment. Let's talk about the holiday table. It should feel warm and full, shouldn't it? But it shouldn't wear the cook out. That's why I love this one-pan wonder. Turkey and dressing, together from the start. They cook in the same pan, sharing all their good juices. The whole house smells like a hug. Doesn't that smell amazing?

This matters because your joy is part of the meal. If you are relaxed, your family feels it. One pan means less fuss and more time for you. That is a very good thing. Tell me, what is your favorite holiday smell? Is it the herbs, or the roasting bread?

## A Little Secret for Juicy Turkey

Now, the turkey's secret is simple. You must give it time with the salt. This is called salting. You rub it on and walk away for a few hours. I know, waiting is hard! But the salt works its way deep inside. It makes every single bite tender and full of flavor.

I learned this from my mother. She would salt the bird first thing in the morning. "Patience, Elowen," she'd say. I still laugh at that. I was never a patient child. But she was right. This step matters because it turns simple turkey into something magical. It's the difference between just fine and "oh my, what did you do?"

## The Stuffing That Soaks Up Everything

Here is the best part. The stuffing cooks right under the turkey. All those lovely drippings fall down into the bread. The ciabatta soaks it all up. It gets crispy on top and soft underneath. We add sausage for a little spicy kick. It's a party in a pan.

*Fun fact: The word "ciabatta" means "slipper" in Italian. It's named for its shape!* Now, I have a question for you. Do you like your stuffing soft, or with lots of crispy bits? I am a crispy-bit person myself.

## A Sauce Like Jewelry

Do not skip the green sauce. It is like putting jewelry on your meal. It looks so pretty with the red pomegranate seeds. It is bright and zesty from lemon. It cuts through the rich turkey and stuffing perfectly. Just mix it in a bowl and let it wait. Easy.

See also Port and Blue Cheese Holiday Cheese Ball

This bright sauce matters. It wakes up all the other flavors on your plate. A meal needs a little sparkle, don't you think? It makes everything taste new again, even for a second helping.

## Your Turn in the Kitchen

This recipe is a friend. It guides you, but you make it your own. Maybe you use sweet sausage instead of hot. Perhaps you add some chopped apple to the stuffing. That is how food memories are made. What is one small change you might try?

Remember, the turkey needs to rest after cooking. Let it sit for a half hour. This keeps all the juices inside when you slice it. Use that time to finish the stuffing in the oven. Then, gather everyone. The table is waiting.

## Ingredients:

Ingredient	Amount	Notes
Kosher salt	1 ½ tablespoons	For turkey seasoning
Pepper	1 tablespoon	For turkey seasoning
Fresh thyme, minced	1 tablespoon	For turkey seasoning
Bone-in turkey breast	5- to 7-pound	Trimmed
Extra-virgin olive oil	½ cup	For stuffing
Onion, chopped	3 cups	
Kosher salt	1 ¾ teaspoons, divided	For stuffing
Garlic cloves, minced	6	For stuffing

Ingredient	Amount	Notes
Chicken broth	3 cups	
Dry white wine	1/3 cup	
Fresh sage, minced	2 tablespoons	
Fresh thyme, minced	1 tablespoon	For stuffing
Red pepper flakes	1/4 teaspoon	
Ciabatta	2 pounds	Cut into 1-inch cubes (about 20 cups)
Hot Italian sausage	1 pound	Casings removed
Fresh parsley, coarsely chopped	1 1/2 cups	For tossing with stuffing
Fresh parsley, chopped	3/4 cup	For sauce
Pomegranate seeds	3/4 cup	
Extra-virgin olive oil	1/2 cup	For sauce
Shallot, minced	1	
Lemon juice	2 tablespoons	
Garlic cloves, minced	2	For sauce
Kosher salt	3/4 teaspoon	For sauce





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### Instructions

**Step 1:** Mix your salt, pepper, and thyme in a bowl. Pat your turkey breast nice and dry. Rub that herby salt all over it. Pop it in the fridge, uncovered, for a few hours. This makes the skin so crisp and tasty. (A dry turkey makes the best skin, trust me.)

**Step 2:** Move your oven rack down and heat the oven. Get your big roasting pan ready. Pour in the olive oil and let it get warm. Cook the onions until they smell sweet and look golden. Then add the garlic for just a moment. Doesn't that smell amazing?

See also Savory Cornbread and Bacon Holiday Dressing

**Step 3:** Take the pan off the heat. Pour in your broth and wine. Add all those lovely herbs and spices. Give it a good stir, getting the tasty bits from the pan. This liquid is the soul of your stuffing. I still laugh at the time I used apple juice instead of wine. It was still good!

**Step 4:** Toss your bread cubes right into that flavorful broth. Use your hands if you want. It's fun to get messy. Now, break the sausage into little chunks. Mix it all together with the bread. **What's your favorite kind of sausage to cook with? Share below!**

**Step 5:** Nestle your turkey right into the middle of the stuffing. The pan goes into the oven now. Let it roast until it's just cooked through. The waiting is the hardest part. Your whole house will smell like a holiday.

**Step 6:** While it roasts, make your bright green sauce. Just mix everything in a bowl. The pomegranate seeds are like little jewels. Set it aside and let the flavors get friendly. (Make extra sauce, you'll want it

on everything.)

**Step 7:** When the turkey is done, let it rest on a board. Give the stuffing a stir and put it back in the oven. This makes the top perfectly crispy. Slice the turkey thin after it rests. This keeps all the juices inside.

**Step 8:** Toss fresh parsley into the hot stuffing. Arrange your beautiful sliced turkey on top. Drizzle that gorgeous green sauce over everything. Serve it right from the pan. Pass the extra sauce with a smile.

## Creative Twists

Try using a crusty sourdough loaf instead of ciabatta. It soaks up the broth so well. For a sweeter note, add a cup of dried cranberries to the stuffing. They pop with flavor. You could also use sweet Italian sausage if you don't like things too spicy. It's just as cozy. Which one would you try first? Comment below!

## Serving & Pairing Ideas

This dish is a full meal on its own. But I love a simple side. A big bowl of buttery mashed potatoes is perfect. Or some roasted carrots with a little honey. For a drink, a crisp apple cider is wonderful. For the grown-ups, a glass of the same white wine you cooked with pairs nicely. Which would you choose tonight?

See also [Celestial Celery Root Christmas Puree](#)







## One Pan Holiday Turkey and Dressing

### Keeping Your Holiday Feast Fresh

Let's talk about leftovers. They are the best part. First, let the turkey and stuffing cool completely. Then store them separately in the fridge. They will keep for about three days.

You can freeze the meat and stuffing too. Use airtight containers. They will be good for two months. Thaw them in your fridge overnight when you are ready.

Reheating is simple. Warm the stuffing in a pan with a little broth. It keeps it from drying out. I once reheated turkey in a dry pan. It was like eating sawdust. A lesson learned.

Batch cooking this meal saves your holiday energy. Make the stuffing a day ahead. Just keep it chilled until roasting time. This matters because it lets you enjoy your own party.

**Have you ever tried storing it this way? Share below!**

### Simple Fixes for Common Hiccups

We all face little kitchen troubles. Here are three common ones. First, soggy stuffing. If yours is too wet, just cook it longer uncovered after the turkey rests.

Second, dry turkey breast. Salting it ahead of time is the secret. It keeps the meat wonderfully juicy. I remember when I skipped this step once. The turkey was not my best work.

Third, bland flavor. Do not be shy with the fresh herbs. They make

everything taste like the holidays. Using them matters. Fresh herbs give a brighter, happier flavor than dried ones.

Fixing small problems builds your cooking confidence. You learn that a mistake is not the end. It is just a step to a better dinner next time.

**Which of these problems have you run into before?**

## Your Quick Questions, Answered

**Q: Can I make this gluten-free?** A: Yes. Use your favorite gluten-free bread cubes for the stuffing. Check your sausage label too.

**Q: What can I do ahead?** A: You can chop the onions and herbs a day early. You can also salt the turkey a full day ahead.

**Q: I don't have ciabatta or wine.** A: Any sturdy bread works. A crusty loaf is perfect. You can use more broth instead of the wine.

**Q: Can I make a smaller portion?** A: Of course. Use a smaller turkey breast. Just cut the stuffing ingredients in half too.

**Q: Is the pomegranate sauce optional?** A: It adds a lovely fresh crunch. But a simple gravy is delicious too. \*Fun fact: Pomegranate seeds are called arils.\*

**Which tip will you try first?**

## From My Kitchen to Yours

I hope this recipe finds its way to your table. The smell of it roasting is pure joy. It reminds me of my own family gathered around.

I would love to hear about your cooking adventure. Tell me about your holiday table. Your stories are my favorite thing to read.

**Have you tried this recipe?** Let me know how it went in the comments below. Happy cooking!

—Elowen Thorn.







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