

# Grain Free Turkey Cholent

5 Servings | 1 Leaner | 2 Green | 3 Condiments

## Ingredients

- 3 lb. white meat turkey roast
- 3 cups cubed kabocha squash
- 2 cups cubed turnips
- 1 tsp kosher salt
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp dried thyme
- 1/2 tsp dried rosemary
- 1/2 tsp dried whole leaf oregano
- 1/2 tsp black pepper
- 1 qt. low sodium chicken or turkey broth

## Instructions

Place kabocha squash, turnips and parsnips in the bottom of a slow cooker. Top with the whole turkey roast in the net.

Combine all of the spices in a small mixing bowl and rub all over the turkey roast. Pour the low sodium broth over the turkey and vegetables, cover the slow cooker and cook on low for at least 12 hours.

When the cholent is ready, cut off the netting and shred the whole turkey. Stir together with the vegetables and serve.