



Thanksgiving Dinner Cupcakes (Whole30, Paleo)



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Now it can feel like Thanksgiving all through Fall with these super adorable Thanksgiving Dinner Cupcakes! They're basically Turkey Cupcakes loaded up with Carrots, Celery, Onions, & Cranberries, then topped with a Sweet Potato "Icing" and a Gravy "Glaze"! What's not to love?!?

Whether you're looking for a fun new meal prep idea for the week or a way to impress the family this Thanksgiving with minimal effort, THIS IS IT! I'll be trying different variations over the next few weeks including a Mexican Inspired Dinner Cupcake so be on the lookout for more soon!

INGREDIENTS:

For the Cupcakes:

- 1 Tbsp Cooking Oil
- 2 lbs. Ground Turkey
- 1/2 Cup Carrots, diced
- 1/2 Cup Celery, diced
- 1/2 Cup Onion, diced
- 1/2 Cup Dried Unsweetened Cranberries + additional for decoration
- 2 Tbsp Coconut Aminos
- 2 Tbsp Tomato Paste
- 2/3 Cup Bone Broth(I used Beef)
- 8 Cloves Garlic, minced
- 1 tsp Rosemary
- 1 tsp Basil
- 1 tsp Oregano
- 2 Eggs
- 1/2 Cup Almond Flour
- Salt & Pepper to taste

For the Sweet Potato "Icing":

- 2 Medium Sweet Potatoes, peeled and cubed
- 2 Tbsp Miyokos Salted Vegan Butter
- Salt & Pepper to taste

INSTRUCTIONS:

1. Preheat your oven to 350F, and grease all 12 wells of 2 standard muffin pans.
2. In a large skillet, sauté your diced carrots for 3 minutes over medium/high heat. Add your onion and celery in, then continue cooking for another 5 minutes or until veggies soften up.
3. Next, stir in your Coconut Aminos, Tomato Paste, Bone Broth, Fresh Garlic, & Spices. Continue sautéing for another 2-3 minutes, removing from the heat once most of the broth has evaporated. Allow to cool for 5 minutes.
4. Place your Ground Turkey in a large mixing bowl and add your Sautéed Vegetables as well as your Cranberries, Egg & Almond Flour. Mix well using your hands.
5. Scoop out 1/3 Cups of your mixture and transfer into each muffin well until 16-18 are filled up. Flatten the tops out and transfer to the oven to bake for 25 minutes, or until fully cooked through.
6. While your cupcakes are baking, add your cubed Sweet Potatoes to a pot of boiling water, and boil for 15 minutes. Strain and transfer to a food processor with the other topping ingredients.
7. Process your topping mixture until its smooth and creamy, then transfer to a plastic bag for piping. In order to use the ziploc bag like a piping bag, simply snip off the corner tip! This will allow you to create drizzles and ice your cupcakes!
8. Once cupcakes have been removed from the oven and cooled, top them with your Sweet Potato Icing and finish them off with a Dried Cranberry and Enjoy!

MAKES 16-18 SERVINGS!

