

ROLLED TURKEY BREAST WITH HERB STUFFING

INGREDIENTS

- 1 whole turkey breast boned, skin on
- 9 cups store bought seasoned or unseasoned stuffing
- 2 tablespoons butter
- 1 sweet yellow onion finely diced
- 2 large celery stalks, finely diced
- 1 cup turkey stock
- 1 large egg beaten
- Salt and pepper
- Olive oil



INSTRUCTIONS

- Preheat oven to 375 degrees and place oven rack in middle position of oven.
- Melt the butter in a skillet over medium heat. Add the onions, celery and cook until soft. Remove from heat.
- In a large mixing bowl, combine the egg, stuffing, onion and celery and turkey broth or stock, mix until all the stuffing is moist.
- Place the butterflied turkey breast skin-side down on counter top and cover with plastic wrap. Using a meat mallet or rolling pin, pound the turkey breasts to an even ½ inch thickness. Rub the meat with olive oil and season with salt and pepper.
- Spoon stuffing onto the turkey breast about a 1/4-inch-thick leaving about a 1 inch border all the way around edges. Starting at the long end roll the turkey into a long cylinder tie the roll with kitchen twine. Repeat with other side of turkey breast.
- Line a baking or roasting pan with foil, add an oven-proof rack to the pan if you have one. Brush the rack with olive oil or spray with cooking oil. If you do not have a roasting rack, place several cut up pieces of onion, carrots and celery in the bottom of your pan to serve as a 'rack' for the meat. Place turkey seam side down (skin side up), season the turkey with salt and pepper and roast for about an hour. Remove when a meat thermometer inserted into the thickest part reads 155 degrees.
- Remove turkey from oven and tent with foil allow to rest for about 15 minutes. The turkey will continue to cook and rise to 165 degrees.
- Snip string and cut into slices about ½ inch thick. Serve with pan gravy and favorite side dishes