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Stuffed Turkey Breast

Ingredients:

1/2 cup	Earthbalance Butter	1/4	cup	Chicken Stock
1/2 cup	Celery, chopped	1 tbsp		Grapeseed oil
1/2 cup	Onion, raw, chopped	1 tsp		Paprika
1 tsp	Thyme, dried	1 gram		White Pepper
1 tsp	Sage, ground	1 tsp		Garlic Powder
1/3 cup	Raisins	1 tsp		Onion Powder
1/3 cup	Walnut, chopped	1/2 cup		Portabella mushroom, diced
7 lbs	Turkey Breast, boned Butterflies (leave skin intact)			

Recipe Directions:

Preheat oven to 350.

Heat butter in skillet over medium-high heat. Add celery and onion; sauté for 5 min. or until tender. Transfer to a large bowl.

Add bread crumbs, thyme, sage, raisins, walnuts, and mushrooms; mix well. Season with salt and pepper, to taste. Mixture should be moist, but not wet. Add chicken stock, if necessary.

Place turkey breast, skin side down, on a work surface. You should have two large flaps of meat connected in the center. Sprinkle with salt and pepper and set aside.

Spread the stuffing down the center and over on side of the breast, then fold other flap over it. Tie the breast together in 5 or 6 places with heavy kitchen string to make a tight cylindrical roll. Rub with oil and sprinkle with paprika, white pepper, garlic powder, and onion powder. Insert meat thermometer in center of the breast, if desired.





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Bake for 2 hours, turning twice, or until done. (Temperature should read 170 with meat thermometer or you may cut into meat to make sure it is no longer pink in center.)

Preheat oven to broil with rack 10 inches away from heat.

Broil turkey breast 5 minutes or until skin is browned. Remove strings and cut into slices.



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