



Sausage & Spinach-Stuffed Turkey Breast

Prep: 40 minutes plus standing and chilling

Roast: 22 minutes • Serves: 6

- 4 tablespoons County Market canola oil
- ½ large yellow onion, chopped
- 2 garlic cloves, minced
- ½ pound bratwurst sausage, casings removed and crumbled if necessary (about 1 cup)
- 3 cups packed baby spinach
- 1½ teaspoons chopped fresh chives
- 1½ teaspoons salt
- 1½ teaspoons McCormick® ground black pepper
- ½ teaspoon chopped fresh thyme leaves
- ¼ cup panko breadcrumbs
- 1½ tablespoons Essential Everyday grated Romano cheese
- 1 (1½- to 2-pound) boneless, skinless turkey breast

1. In large skillet, heat 1 tablespoon oil over medium-high heat. Add onion and cook 8 to 10 minutes or until golden brown, stirring occasionally; add garlic and cook 1 minute. Add sausage and cook 8 to 10 minutes or until browned, stirring occasionally. Add spinach and cook 4 to 5 minutes or until wilted, stirring occasionally. Add chives, ½ teaspoon each salt and pepper, and thyme, and cook 30 seconds; remove from heat and stir in breadcrumbs and cheese. Let stand 20 minutes or until cooled to room temperature. Makes about 1½ cups.

2. Line work surface with plastic wrap; place turkey breast on plastic wrap and cover with second piece of plastic wrap. With flat end of meat mallet, pound turkey to flatten to ¼-inch thick (about 12 x 9 inches); remove top plastic wrap. With long edge of turkey towards you, leaving a 2-inch border on bottom edge, place filling lengthwise in about a 2-inch row. Starting from long end, tightly roll turkey around filling to enclose, using bottom plastic wrap to help roll and shape into a log. Tightly wrap turkey in same plastic wrap; freeze 1 hour or refrigerate at least 2 hours.

3. Preheat oven to 450°. Sprinkle outside of turkey with remaining 1 teaspoon each salt and pepper. In oven-safe large skillet or roasting pan, heat remaining 3 tablespoons oil over medium-high heat. Add turkey and sear 1 minute per side or until outside is browned.

4. Roast turkey 22 to 25 minutes or until internal temperature reaches 160°. (Internal temperature will rise 5 to 10° upon standing.) Let stand 10 minutes before slicing.

*Approximate nutritional values per serving:
333 Calories, 16g Fat (3g Saturated), 91mg Cholesterol,
986mg Sodium, 6g Carbohydrates, 1g Fiber, 31g Protein*