



Noreen's Kitchen

Stuffed Turkey Roll

1 deboned turkey breast, pounded
Skin from turkey breast, reserved
4 cups prepared, cooled stuffing
1 teaspoon chicken seasoning
1 teaspoon poultry seasoning
2 sprigs fresh rosemary
2 sprigs fresh thyme
2 sprigs fresh sage
½ of a fresh apple, sliced
½ cup chicken stock

Step by Step Instructions

Preheat oven to 350 degrees.

Prepare the turkey breast by either deboning or having the butcher do so.

Prepare a baking sheet with parchment and a generous layer of plastic wrap.

Lay out the turkey in a cohesive layer and top with more plastic wrap.

Gently pound with a meat mallet to an even thickness. This will ensure even rolling and cooking.

Remove top plastic wrap and blot with paper towel to remove excess moisture.

Blend both poultry seasoning and all purpose chicken seasoning and sprinkle half of the amount over the turkey breast.

Lay an even layer of stuffing over the prepared meat. Being sure to leave at least a 2 inch portion at one short end that has no stuffing. This will be the end you roll toward.

Using the plastic wrap lift up the turkey breast and begin to evenly but tightly roll into itself all the way to the end. Flip over on to the end so that it is seam side down on the baking sheet.

You might have some holes and that is fine. Do your best to press everything together.

Take the reserved turkey skin and lay it over the roll to cover, stretching if needed.

Using kitchen twine, cut long lengths and starting in the middle tie with a basic square knot. Tie the turkey roll in several places, evenly along both sides. Also, if desired, tie twice around the long ends. Tightly tie and cut off any excess twine.

Place herbs and apple slices in the bottom of a small baking pan. Add chicken stock.

Place turkey roll on top of apples and herbs.

Bake for 80 to 105 minutes or until the skin is golden brown and the internal temperature, when taken with a meat thermometer reads between 160 and 165.

Remove from oven, tent with aluminum foil and allow to rest for at least 30 minutes but an hour is better before slicing and serving.

To slice, remove all the twine snipping with scissors.

Slice with a very sharp carving knife into ½ inch thick slices.

Serve with or without gravy made from chicken stock.

Leftovers can be stored in an airtight container in the refrigerator for up to one week. Reheat in oven covered with a bit of chicken stock to retain moisture.

ENJOY!