

## **BONELESS STUFFED TURKEY BREAST** Serves 4-6 people

### **Ingredients:**

½ turkey breast with skin  
1 cup of sherry  
½ stick of butter  
Olive oil  
1 large onion – diced  
2 carrots – diced  
2 stalks of celery – diced  
1 leek – rinse well and dice bulb  
2 cups of mushrooms – quartered  
¼ cups Parmesan cheese  
¼ cup chopped parsley  
1 cup of brown rice – cooked  
1 egg  
1 tbs. Chopped rosemary and sage  
Salt & pepper

### **Preparation:**

Place turkey breast, skin side down, on cutting board. Make a butterfly cut, open the breast and lightly pound. Spread the flattened turkey breast spread it with butter, salt, pepper, rosemary and sage and set it aside.

In a large pan, combine ½ stick of butter, a splash of olive oil and saute' all diced ingredients. Add the brown rice, ½ cup of sherry, the beaten egg with parsley and Parmesan cheese. (Turn the heat off while adding these ingredients.).

Spoon this stuffing onto the turkey breast. Roll up each side to form a stuffed roll. Tie with butcher string.

Place the turkey roll on an oven pan with soup stock and rest of sherry on the bottom of the pan and butter rubbed over the top of roll with salt & pepper.

**Note: Cooking temperatures and times vary greatly with oven size.** Please keep this in mind, with a watchful eye to ensure the turkey remains moist. The following instruction is a guideline:

Bake in oven preheated to 375 degrees for about 45 minutes, or 155 degrees internal temperature.