

Turkey Rollup Surprise



DIRECTIONS

- Begin by blending spinach, mushrooms, grated cheese, some fresh rosemary, and seasonings in a food processor. Set aside.
- Place (washed) cheesecloth on a clean surface.
- Add five (5) prosciutto slices, side by side, on the cloth.
- Repeat with leftover prosciutto by forming another layer below the first.
- Line five (5) Turkey cutlets, also side-by-side and slightly overlapping, over top prosciutto layer.
- Add another layer with the five (5) leftover cutlets over the bottom prosciutto layer.
- You'll want to end up with a uniform rectangle of meat with no exposed gaps.
- Cut off any extra cheesecloth.
- Carefully spread all of the blended vegetables over the meat, leaving a one inch undressed border.
- Place the hard boiled eggs, one in front of the other, in the center of roll.
- With the help of the cheesecloth, carefully begin rolling meat and filling onto itself, jelly roll style.

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INGREDIENTS

- 10 turkey breast cutlets, about 1/4" thick
- 1 cup sautéed mushrooms (cooked with olive oil, salt and garlic)
- 1 cup cooked spinach, well drained and squeezed dry
- 3 TBSPs Grated Parmigiano
- 4 hard boiled eggs
- 10 slices of prosciutto
- Salt, pepper and garlic powder to taste
- Olive oil as needed
- 3 Oz white wine
- Fresh rosemary
- 1.5 lbs baby potatoes, washed and cut in half
- Cheese cloth



NONNA'S TIPS ON PAGE 2

DIRECTIONS (CONT.)

- Twist cloth ends tightly and fold under roll.
- Grease a baking pan with two (2) TBSPs olive oil.
- Place turkey roll in the center.
- Dress potatoes with three (3) TBSPs olive oil, salt, pepper, garlic powder and fresh rosemary to taste.
- Mix well.
- Add potatoes around turkey roll.
- Pour wine over top of roast only.
- Bake in preheated 375F oven for 50-60 minutes, until roast and potatoes are golden.

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NONNA'S TIPS

- You can substitute chicken, pork or veal for the turkey cutlets.
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- Make sure to fully drain the spinach and squeeze all the liquid out.
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- You can substitute the prosciutto with thin sliced pancetta or bacon.