



STUFFED TURKEY ROLL

DIRECTIONS

1. Begin by butterflying the turkey breast if your butcher is not able to do it for you.
2. Here is a quick tutorial:
3. Turn the turkey breast over so the skin side is facing down. Starting with the narrowest end of the meat and holding a fillet knife parallel to your work surface, make a horizontal cut about halfway through the thickness of the meat.
4. Continue cutting with your blade parallel to the work surface, creating two equally thick layers of turkey. Make sure not to cut all the way through the meat, stopping when there is still about 3/4-inch of meat remaining.
5. Open the butterflied turkey like a book and, using a meat mallet, pound the meat evenly to achieve a flat and uniform piece.
6. Season meat surface with Italian seasoning, garlic, salt and pepper to taste.
7. Cover with an even layer of ham and provolone.
8. Carefully begin rolling the stuffed meat up like a jelly roll.
9. Secure the roll with cooking twine.
10. Season with additional sprinkle of garlic, salt and pepper.
11. Place the olive oil in a Dutch oven and heat on medium flame.

INGREDIENTS

- 1 turkey breast (2 to 2.5 lb)
- 8 slices of ham
- 8 slices of provolone
- 1 tsp Italian seasoning
- 1/2 tsp garlic powder
- 3 Tbsp olive oil
- 4 oz white wine
- 2 cups milk
- Salt and pepper to taste
- Side: 1 bag frozen peas, steamed

Continue on p2

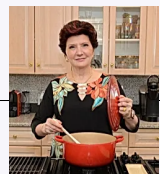


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DIRECTIONS (CONT.)

11. Gently place the roast in the pot.
12. Allow to brown on all sides.
13. Add white wine and cover immediately.
14. This step will allow the steam to savor the meat.
15. Uncover after a couple minutes and add the milk.
16. Stir well and cook on low simmer for about an hour or until internal temperature reaches 165F.
17. Make sure to flip turkey roll halfway through cooking.
18. Remove turkey roll and wrap in aluminum foil. Set aside.
19. Using an immersion blender, smooth the pan liquids into a sauce.
20. Add steamed peas and stir.
21. Allow peas to simmer in sauce for 5 minutes.
22. Adjust seasonings as needed.
23. If sauce is too thick, add a little more milk.
24. Unwrap turkey roll and slice it.
25. Place slices in the middle of a serving platter surrounded by the peas and serve.

NONNA'S TIPS



- If you don't like turkey breast, feel free to substitute with pork loin.
- You can substitute the milk with cream for a thicker sauce.
- Feel free to fill the roast with whatever you like. One example is spinach and mozzarella for a "Florentine" style.