

Rolled Stuffed Turkey Breast

Yield: 9 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-savory-meat-base-recipe>

Ingredients:

- 4 tablespoons unsalted butter
- 1 yellow onion large, diced
- 4 celery stalks diced
- 1 fennel bulb trimmed and diced
- 2 tablespoons fresh herbs
- sage
- thyme
- 1/3 cup fresh flat leaf parsley minced
- freshly ground pepper
- salt
- 1 box stuffing focaccia
- 3 1/2 cups chicken stock warmed, plus more if needed
- 2 boneless turkey breast halves each about 4 lb., butterflied by your butcher and pounded to 1 1/2-inch thickness
- 2 tablespoons olive oil
- 1 jar base turkey gravy, prepared according to package instructions, for serving

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 105 milligrams
4. Fat: 13 grams
5. Fiber: 4 grams
6. Protein: 38 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 2290 milligrams
9. Sugar: 11 grams

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