CRANBERRY STUFFED TURKEY BREAST

Ingredients:

- 1 (12 ounce) package herb-seasoned bread stuffing mix
- 2 skinless boneless turkey breasts
- 1 cup chopped pecans
- 2 (8 ounce) packages dried, sweetened cranberries
- 2 tablespoons olive oil
- 6 lettuce leaves
- ½ cup pecan halves



Directions:

1. Preheat the oven to 350 degrees. Prepare stuffing mix according to package directions. Set aside to cool.
2. With a sharp knife, butterfly breasts open to lay flat. Place each breast between two sheets of waxed paper and flatten with a mallet. Spread the prepared stuffing to within 1/4 inch of the edge of each breast. Sprinkle each one with chopped pecans and dried cranberries, reserving some of the cranberries for garnish. Roll up tightly in a jellyroll style, starting with the long end. Tuck in ends, and tie in sections with string, about 4 sections around the middle and one running the length of the roll to secure the ends.
3. Heat olive oil in a large cast iron skillet over medium-high heat. Carefully brown rolls on all sides.
4. Place skillet in oven, uncovered. Bake in a preheated 350 degrees oven for 1 hour, or until the internal temperature is at 170 degrees. Do not let these get overly dry.
5. Allow rolls to set for 15 minutes before removing string and slicing into 1/2 to 3/4in circles. Leave one roll whole and slice the other for presentation. Stuffing will be spiraled into meat. Serve on a bed of curly lettuce and garnish by sprinkling with the remaining 1/2 cup pecan halves and the reserved dried cranberries. Makes 10 servings.

NUTRITION PER SERVING:

(Per Serving) 369 calories, protein 23g, carbs 28g, fat 18g, cholesterol 34mg, sodium 858mg

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