

## Turkey Rolls with Cranberry Stuffing



### Sirve:

2 servings

### Pieza:

Saladmaster Food Processor

9" Small Skillet with Cover

10" Chef's Gourmet Skillet

large mixing bowl

**Valora:** ☆☆☆☆☆

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### Descripción de la Receta:

For the second day of Saladmaster, true love gives us a new way to enjoy turkey. These scrumptious Turkey Rolls with Cranberry Stuffing cook up quickly in the Saladmaster 10" Gourmet Skillet with no oils or fat required! 'Tis the season to eat merry without packing on unwanted pounds. Watch this [video](#) to learn more.

2 - 3 slices  
bread  
1 tablespoon  
sage  
(2  
g)  
1 teaspoon  
chicken seasoning  
(1  
g)  
1 small  
onion, shredded, use Cone #1  
1 stalk  
celery  
2 - 3 cloves garlic, minced  
¼ cup  
pistachio nuts  
(30  
g)  
2 tablespoons  
dried cranberries  
(15  
g)  
1 egg, well beaten  
2 thin slices  
turkey breast  
1 cup  
spinach, cooked and drained  
(190  
g)

## Preparación :

1. Dice bread and place in mixing bowl. Add sage and chicken seasoning. Toss together.
2. Preheat small skillet over medium heat. When several drops of water sprinkled in skillet skitter and dissipate, add onions, celery and garlic. Sauté until mixture becomes transparent.
3. Add mixture, pistachio nuts and cranberries to bowl with diced bread. Add beaten eggs and mix well. Set aside until ready to use.

## Turkey Rolls

1. Layer spinach on flattened turkey breast.
2. Spread stuffing evenly over spinach.
3. Roll turkey breast, tucking the ends as you roll. Tie turkey breast with kitchen string.
4. Preheat gourmet skillet over medium heat. When several drops of water sprinkled in skillet skitter and dissipate, add turkey rolls and sear on all sides until evenly browned.

### Información nutricional por ración

**Calorías:** 354  
**Grasa Total:** 6g  
**Colesterol:** 143mg  
**Sodio:** 491mg  
**Carbohidratos:** 25g  
**Fibra** 5g  
**Dietética:**  
**Proteína:** 49g