



ROASTED STUFFED TURKEY BREAST (1)

1 large or 2 smaller turkey breasts

1 pkg. bread stuffing mix

1 Tbsp. **Spinach & Herb Mix**

1 tsp. **Oh! So Garlic**

1 Tbsp. **Oh! So Onion**

1 Tsp. **Sunset Seasoned Salt**

1 cup chopped pecans

1 cup dried cranberries

2 Tbsp. olive oil

Preheat the oven to 350°F. Prepare stuffing mix according to package directions, adding Sunset Gourmet seasonings. Set aside to cool. 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 ¼ 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. Heat olive oil in a large cast-iron skillet over medium-high heat. Carefully brown rolls on all sides. Place skillet in oven, uncovered. Bake in a preheated 350°F oven for 1 hour, or until the internal temperature is at 165°F when taken with a meat thermometer. Do not let these get overly dry.



- Spinach & Herb Mix
- Oh! So Garlic

- Oh! So Onion
- Sunset Seasoned Salt