



Redefining
SENIOR
LIVING



ROASTED TURKEY ROULADE

Ingredients (Serves 6-8)

For the Roasted Turkey Roulade:

- 8 oz Salted Butter, Softened
- 2 cups Diced Celery
- 2 cups Diced White Onion
- 2 cups Diced Fennel
- 8 oz Italian Pork Sausage
- 4 tbsp Chopped Parsley
- 2 tbsp Chopped Rosemary
- 2 cups Cornbread Stuffing Mix
- 2 cups Chicken Stock
- 1 Large Egg
- Salt & Black Pepper
- 1 Raw Turkey Breast (Butterfly & Flatten)

To Serve:

- 4 oz Cinnamon Butternut Squash Puree
- 4 oz Blanched Asparagus
- 3 oz Cranberry Sauce
- Micro Greens

Directions:

1. Mix all ingredients for cornbread stuffing and set aside. Butterfly and pound turkey breast
2. Stuff turkey breast with cornbread mix, then tie up with kitchen twine
3. Pan sear turkey breast then roast until fully cooked - 165 degrees Fahrenheit internally
4. Cool down turkey then slice and serve with cinnamon butternut squash puree and asparagus
5. Garnish with micro greens



Vi owns and operates in six states. [Visit ViLiving.com/terms-of-use](https://www.viliving.com/terms-of-use) to learn more.