



## Turkey Roulade with Sausage Stuffing

Serves 6-8

A turkey roulade is an attractive alternative to roasting a whole turkey for the holidays (or any time!). Still sized for a crowd, this recipe requires a fraction of the time to roast, and is filled with savory deliciousness! Assembling the roulade takes a bit of patience, but it is easier than one might think. Get ready to dazzle your family and friends with moist, flavorful turkey this year!

### **Sausage Stuffing Ingredients:**

2 tablespoons butter  
1 cup diced onion  
1 cup diced celery  
1 pound sweet Italian sausage  
2 tablespoons fresh sage, minced  
1 tablespoon fresh rosemary, minced  
1/4 teaspoon Kosher salt  
1/4 teaspoon pepper  
1 cup Panko bread crumbs  
1/2 to 1 cup chicken broth

### **Turkey Ingredients:**

2 boneless, skinless turkey  
breasts (about 3 pounds  
total) pounded very flat with  
a meat pounder  
2 tablespoons butter, melted  
1/4 teaspoon Kosher salt  
1/4 teaspoon pepper  
2 cups chicken broth  
Kitchen twine for tying

### **Gravy Ingredients:**

2 tablespoons butter  
2 tablespoons flour  
1 large shallot  
(about 1/4 cup) minced  
1/2 cup white wine  
1-2 cups additional chicken broth  
(to add to roasting pan juices)  
Salt and pepper, to taste

### **Directions:**

- 1. Prepare the Filling:** In a large sauté pan, cook the onions and celery in two tablespoons of butter until softened and translucent.
2. Add the sweet Italian sausage and cook until browned. Season the sausage and veggies with the rosemary, sage, Kosher salt, and pepper.
3. Stir in the Panko bread crumbs, and then add the chicken broth and fold together until just moistened.
- 4. Prepare the Turkey:** Arrange the butterflied breasts in single layer on a large cutting board (or two) nested in a full sheet pan.
5. Place a few layers of plastic wrap over the breasts. Use a meat mallet to flatten out the meat until it becomes a very large rectangle with an even thickness (about 1/4-inch to 1/3-inch thick).
- 6. Roll it Up!** Spread the filling over the butterflied and pounded out breast in a single layer.
7. Roll the turkey and filling together lengthwise. Tie the turkey roll with kitchen twine about every two inches to keep the roll even and intact during roasting. You can tighten where needed with the kitchen twine to make a uniform roll-up.
- 8. Roast the Roulade:** Preheat the oven to 350°F.
9. Rub 2 tablespoons of butter all over the rolled up breast and sprinkle with Kosher salt and pepper. Place the roulade on a rack over a sheet pan. Add 2 cups of chicken broth to the bottom of the pan. Bake until the center of each breast reads 165°F, about 40 to 45 minutes depending on the thickness of the roll.
- 10. Prepare the Gravy:** Pour the roasting juices into a gravy separator or large bowl. Skim away most of the fatty layer leaving the rich roasting pan juices. Add additional chicken broth, if needed, to reach 2 cups of liquid. Set aside.
11. Meanwhile, melt the butter in a large skillet. Add the shallot, and sauté until translucent. Add the flour, and whisk until the roux turns a light brown. Add the fresh herbs and white wine; simmer until the wine reduces by half. Add one cup of the roasting juices, whisk, and simmer until the gravy starts to thicken. Continue to add a quarter cup of liquid at a time (up to an additional one cup) while continually whisking until the desired consistency is reached. Season with salt and pepper, to taste.
- 12. Slice and Serve:** Once the turkey is roasted, let the roulade rest for 10 minutes before serving. Remove the kitchen twine, slice, and serve with the gravy.