



Turkey Rolls with Cranberry Sauce

4 servings

1 hour 10 minutes

Ingredients

1 1/2 tps Extra Virgin Olive Oil
4 cups Baby Spinach
2 lbs Turkey Breast
1/2 cup Goat Cheese (crumbled)
Sea Salt & Black Pepper (to taste)
1/2 cup Organic Vegetable Broth
2 cups Frozen Cranberries (diced)
1 Navel Orange (juiced)
1 tbsp Raw Honey
Twine

Directions

- 1 Preheat oven to 425°F (218°C).
- 2 Heat olive oil in a skillet over medium heat. Add baby spinach and saute until wilted. Once wilted, remove from heat.
- 3 Use a meat mallet or a heavy frying pan to pound the turkey breasts into a thin layer. This will make them easier to roll.
- 4 Place a large piece of parchment paper across your counter. Cut 8 long strings of twine and lay them in pairs across the parchment paper, about 1 inch apart. Place each turkey breast across two pieces of twine. Season the turkey with sea salt and black pepper.
- 5 Spread your goat cheese across each turkey breast leaving a 1/2 inch border all the way around. Top the goat cheese with your wilted spinach. Starting with the edge closest to you, begin tightly rolling up each turkey breast. Once it is rolled, tie the twine around it into a tight knot. Trim the excess twine and discard. Season the turkey with sea salt and pepper again.
- 6 Add organic vegetable broth to a baking dish so it covers the bottom. Set the rolled turkey breasts inside. Place in the oven and bake for 35 to 45 minutes or until cooked through.
- 7 Meanwhile, start your cranberry sauce by combining cranberries, the juice of your navel orange and honey in a sauce pan. Place over medium heat and stir occasionally for about 15 minutes or until berries burst and sauce thickens. Reduce heat to low and cover until ready to serve. (Note: You may need to add a few splashes of water if the sauce becomes too thick.)

When you remove the turkey from oven, let rest for 10 minutes before



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- 8 removing twine and slicing into 2 inch thick medallions. Drizzle with cranberry sauce and serve!

Notes

Get Creative, Roll the turkey with our Paleo Stuffing instead of spinach and goat cheese.
Keep it Simple, Reduce prep time by skipping the roll up, baking turkey breast on their own and serving the spinach and goat cheese on the side.