

Herb Crusted Turkey Breast Stuffed with Artichoke, Cheese & Spinach



R & J Mazza
GLOBE ARTICHOKES

Ingredients

1 skinless turkey breast, approx. 500g,
1 tablespoon oil,
½ brown onion, chopped,
2 cloves garlic, chopped,
1 cup baby spinach, tightly packed,
¼ cup dry white wine,
Lemon zest from 1 small lemon,
100g artichoke hearts, chopped,
½ cup gruyère cheese, grated,
Kosher salt, to taste,
Cracked pepper, to taste,

Topping

1 tablespoon Dijon mustard,
Garlic salt, to taste,
Cracked pepper,
A pinch onion powder,
¼ cup parmesan cheese, grated,
1 teaspoon mixed herbs,
1 tablespoon oil,



How to Prepare

1. Heat oven to 180oC.
2. Butterfly the turkey breast. Place on a chopping board and cover with plastic wrap. Pound gently with a rolling pin or meat mallet.
3. Heat oil in frypan. Add onion and garlic and sauté until soft. Add spinach, lemon zest and wine and sauté until spinach is slightly limp. Remove from frypan and place in a bowl to cool.
4. Add the artichoke hearts, cheese, salt and pepper and mix well. Place mixture in the centre of the turkey breast, then roll the breast and secure with toothpicks.
5. Mix topping in a shallow bowl. Rub the topping on the turkey breast and place in an oven tray.
6. Bake for 25-30 minutes or until juices run clear when pierced with a skewer.

Serves 4

