

# INSTRUCTIONAL KITCHEN

## Stuffed Turkey Roll

Serves 4

### Ingredients

- 2 extra large turkey breasts; skinless, boneless
- Kosher salt; ground black pepper
- 3 slices smoked bacon
- 1 small shallot, diced
- 2 garlic cloves, minced
- 5 mushrooms, diced
- 4 cups fresh spinach, about 1/2 cup wilted
- 1/2 teaspoon smoked paprika
- 1/3 cup grated Parmesan cheese
- 2 tablespoons butter

### Instructions

1. Preheat oven to 375F.
2. Render the bacon in a frying pan. Once rendered, remove the bacon onto a paper towel to absorb all the excess oil. Retain the rendered bacon fat in the pan. Into the same pan, add the mushrooms, shallot, and garlic. Saute for a few minutes until shallot is softened. Remove the mixture from the pan and add the fresh spinach. Cook for a few minutes until spinach is wilted down.
3. Dice the rendered bacon into small bits. Combine with mushroom mixture, wilted spinach and smoked paprika. Set aside.
4. Remove the turkey breasts from refrigerator. Using a sharp knife, butterfly the meat along its natural sectioning, creating a more flat piece of meat. Cover the meat with 2 layers of cling wrap and use a meat mallet to pound the meat thin, to about 1/4-inch.
5. Season the meat with kosher salt and black pepper. Spread prepared filling over the meat, leaving a 2 inch strip uncovered, lengthwise. Start from one end and gently roll the meat and filling into a log. Use kitchen twine to secure the roll.
6. Preheat a large pan over medium heat and add a drizzle of olive oil. Place the roll seam side down first. Brown the roll on all sides, using tongs to turn the roll. Divide the butter into small pieces and place

directly on top of roll. Transfer the roll into the preheated oven and bake until internal temperature reaches 160F, about 25 minutes. While the roll is baking, baste it periodically with the melted butter.

7. Remove roll from the oven once it reaches 160F and let the roll rest for 15 minutes before cutting into slices.

Source: <https://tatyanaeverydayfood.com/recipe-items/stuffed-turkey-roll/>

## Sweet Potato Casserole with Cinnamon Pecan Topping

Serves 12

### Ingredients

#### Casserole

- 4 lbs sweet potatoes
- 1/2 cup packed light-brown sugar
- 1/2 cup unsalted butter, melted
- 1/2 cup milk
- 2 large eggs
- 1 tsp vanilla extract
- Salt and freshly ground black pepper

#### Topping

- 1/2 cup all-purpose flour (scoop and level to measure)
- 1/2 cup packed light brown sugar
- 1/2 tsp ground cinnamon
- 1 cup chopped or broken pecans
- 1/4 cup unsalted butter, melted

### Instructions:

1. Preheat oven to 400 degrees. Line a rimmed baking sheet with foil.
2. Microwave sweet potatoes for 5-10 minutes in 4 minute intervals until very soft.
3. Peel potatoes (the peel should pull right off) and transfer to a large mixing bowl.
4. Mash potatoes with a potato masher (or press through a potato ricer) until well mashed. Let cool about 5 - 10 minutes so the eggs don't cook and in the mixture.
5. Add in brown sugar, 1/2 cup melted butter, milk, eggs, vanilla, and season with 1/2 tsp salt (or to taste) and 1/4 tsp pepper.
6. Using an electric hand mixer blend mixture to combined well.
7. Pour into a greased casserole dish (mine was about 12 by 8-inches) and spread into an even layer. Set aside.
8. For the topping, in a separate medium mixing bowl using a fork stir

together flour, brown sugar, cinnamon and pecans (break up brown sugar clumps with fingertips as needed).

9. Pour butter into mixture and stir until mixture is evenly moistened (it will seem dry at first, keep tossing).
10. Sprinkle mixture evenly over sweet potato mixture in baking dish.
11. Bake in preheated until heated through, about 40 minutes, while tenting with foil during the last 10 to prevent excessive browning on topping if needed.
12. Serve warm.

Source: <https://www.cookingclassy.com/sweet-potato-casserole/>

## Classic Stuffing

Serves 10

### Ingredients

- 1 lb Italian bread sliced
- 2 tbsp canola oil
- 1 yellow onion
- 12 oz celery stalk (1 small stalk)
- 12 oz sweet apples (2 medium apples)
- 1/2 tbsp thyme
- 1 tbsp minced parsley
- 2 1/2 cups chicken or vegetable broth
- 1/2 cup apple juice
- 3 eggs
- salt
- fresh cracked black pepper

### Instructions

1. Preheat oven to 375. Grease a 9x13 casserole dish. (You can also use a deep 9x9 baking dish).
2. Dice onion and celery. Peel, core, and dice the apple. Try to get all the cuts as equal as possibly.
3. Preheat a medium cooking pan over medium heat. Add oil.
4. Add onion and celery and saute until onions are transparent.
5. Add apples and cook until veggies are softened. Take off heat.
6. In a large mixing bowl (and I mean large), combine stale bread cubes, cooked veggies, thyme, parsley, salt and pepper. Gently mix everything until evenly incorporated.
7. In a separate bowl, whisk the eggs. Whisk in broth and apple juice. Season with some salt and stir well.

8. Pour the liquid into the bowl with bread and veggies and quickly mix everything together as evenly as possible.
9. Transfer into prepared baking dish and bake for 40-45 minutes.

Source: <https://www.willcookforsmiles.com/stuffing-recipe/>