

Turkey Wellington



Servings: 10

*3 pounds skinless boneless turkey breast
olive oil
salt and pepper, to taste
2 tablespoons dried thyme
1 3/4 cups cranberry sauce
6 slices bacon, chopped
2 tablespoons dried rosemary
600 grams mushrooms, sliced
1 tablespoon unsalted butter
all-purpose flour
2 sheets puff pastry
1 large egg, beaten*

Pre-heat the oven to 350°F.

Place your turkey breast upside down on to a board and carefully cut a pocket in your turkey breast making sure to not cut all the way through.

Season inside the pocket with olive oil, salt, pepper, and 1 tablespoons of dried thyme.

Spread the cranberry sauce evenly into the pocket. Roll up your turkey breast like a swiss roll and tie it up with 3 pieces of string.

Place the turkey breast on a roasting tray lined with aluminum foil. Coat the outside of the turkey breast with olive oil, salt, pepper, and remaining dried thyme.

Cook the turkey breast in the oven for 60-70 minutes or until a meat thermometer reads 160°F at the thickest part of the meat. Set aside and let cool.

To a frying pan add a splash of olive oil and the bacon cook until crisp. Add dried rosemary for the last 30 seconds of cooking. Remove the bacon and rosemary from the pan with a slotted spoon and place on a paper towel. Leave the fat behind in the pan.

In the bacon fat cook the mushrooms with a pinch of salt, pepper, and a splash of water. Cook until the mushrooms are golden and soft and all the water has cooked away. When the mushrooms are done cooking and the pan is dry add 1 tablespoon of unsalted butter and toss to coat. Set aside to let cool.

Per Serving (excluding unknown items): 451 Calories; 27g Fat (53.2% calories from fat); 9g Protein; 45g Carbohydrate; 2g Dietary Fiber; 33mg Cholesterol; 264mg Sodium; 17g Total Sugars; trace Vitamin D; 33mg Calcium; 3mg Iron; 288mg Potassium; 123mg Phosphorus. Exchanges: .

Assembling the Turkey Wellington:

Line a roasting tray with parchment paper.

On a lightly floured surface roll out one sheet of puff pastry. Place the sheet of puff pastry on the roasting tray.

Spread half the mushroom mixture on the bottom of the puff pastry.

Remove the strings from the turkey breast and place on top of the mushroom mixture.

Place the remaining mushroom mixture on top of the turkey breast making sure the whole breast is covered.

Sprinkle the bacon and rosemary over the top.

Brush the outside edge of the puff pastry with the beaten egg.

Roll out your second sheet of puff pastry and lay over top. Mold it around the turkey breast pushing out all the air and sealing the sides. Fold the edges of the puff pastry up towards the turkey breast and gently crimp the edges with a fork or pinching with your fingers.

Brush the outside of the Turkey Wellington with the beaten egg.

Cook in a 350°F oven for 50-60 minutes or until the puff pastry is golden brown. Let cool for 10 minutes before slicing.

Enjoy!