



Mushroom and Quinoa Stuffed Turkey with Roasted Root Vegetables

Ingredients:

For the Turkey:

2 pound boneless turkey breast
1 cup of cooked quinoa
1/2 cup each of sliced domestic, portabella and shitake mushrooms
2 finely minced cloves of garlic
2 teaspoons of unsalted butter
1 tablespoon of fresh thyme leaves
1 tablespoon of olive oil
Kosher salt and fresh cracked pepper to taste

For the Vegetables:

1 peeled and sliced turnip
2 peeled and sliced parsnips
2 peeled and sliced carrots
1 peeled and sliced celeriac root
10 peeled cipollini onions
2 tablespoons of olive oil
1 teaspoon of fresh thyme leaves
1 teaspoon of fresh rosemary leaves
Kosher salt and fresh cracked pepper to taste

Preparation:

1. In a large sauté pan with 1 tablespoon of olive oil, add in the sliced mushrooms and caramelize.
2. Once brown, scrape the mushrooms to one side of the pan.
3. To the empty side, add in the garlic and butter and cook for 20 seconds and then toss together with the mushrooms.
4. Season with salt and pepper.
5. Finish with fresh thyme leaves.
6. Add the mushrooms to the quinoa along with 1 teaspoon of butter, salt and pepper and set aside.
7. Pound out the turkey to 3/4 inches thick in between two pieces of plastic.
8. Season the turkey with salt and pepper.
9. Evenly spread the quinoa and mushrooms mixture onto the pounded out turkey breast.
10. Starting from the end closest to you, roll the turkey away from you making sure to keep all of the stuffing inside.



11. Truss the turkey with butchers twine, so the stuffing does not fall out and the turkey remains intact.
12. In a large sauté pan on high, heat with 1 tablespoon of olive oil.
13. Add the turkey and brown on all sides.
14. Once it is brown, transfer it to a pan with a roasting rack.
15. Finish cooking in the oven on 375°F for 60 minutes.
16. While the turkey is cooking toss together the root vegetables, olive oil, salt and pepper and evenly spread them out on a sheet pan lined with parchment paper.
17. Roast them in the oven on 375°F for 25 to 30 minutes.
18. Once everything is finished cooking, remove the butchers twine and slice the turkey.
19. Serve alongside the roasted vegetables.