

# Foster's Body & Paint

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## Turkey Breast with Southwestern Bread Dressing

### Ingredients:

- 5 cups coarsely crumbled corn bread
- 4 English muffins, coarsely crumbled
- 3 mild green chilies, roasted, peeled, seeded and chopped
- 1 red bell pepper, roasted, peeled, seeded and chopped
- 3/4 cup pine nuts, toasted
- 1 Tbsp. chopped fresh cilantro
- 1 Tbsp. chopped fresh parsley
- 1 ½ tsp. chopped fresh basil or 1 tsp. dried basil leaves
- 1 ½ tsp. chopped fresh thyme or 1 tsp. dried thyme leaves
- 1 ½ tsp. chopped fresh oregano or 1 tsp. dried oregano leaves
- 1 lb. Italian turkey sausage
- 3 cups chopped celery
- 1 cup chopped onion
- 2 to 4 Tbsp. turkey broth or water
- 1 bone in turkey breast (5 to 6 lbs.)
- 2 Tbsp. minced garlic
- 1/2 cup chopped fresh cilantro
- Nonstick cooking spray

### Preparations:

- 1.) In large bowl combine corn bread, muffins, chilies, red pepper, pine nuts, 1 Tbsp. cilantro, parsley, basil, thyme and oregano; set aside.
- 2.) In large skillet, over medium-high heat, sauté turkey sausage, celery and onion 8 to 10 minutes or until sausage is no longer pink and vegetables are tender. Combine turkey sausage mixture with cornbread mixture. Add broth or water if mixture is too dry; set aside.
- 3.) Loosen skin on both sides of turkey breast, being careful not to tear skin, leaving it connected at breast bone. Spread 1 Tbsp. garlic under loosened skin over each breast half. Repeat procedure, spreading ¼ cup cilantro over each breast half.
- 4.) Place turkey breast in 13x9x2 inch roasting pan lightly coated with nonstick cooking spray. Spoon half of stuffing mixture under breast cavity. Spoon remaining stuffing into 2-quart casserole lightly coated with nonstick cooking spray; set aside. Roast turkey breast, uncovered, at 325 degrees, for 2 to 2 ½ hours or until meat thermometer registers 170 degrees. Bake remaining stuffing, uncovered, along with turkey breast during last 45 minutes.



