



Turkey Roulade

Ingredients

- 2 boneless, skinless turkey breasts
- Kosher salt
- freshly ground black pepper
- 4 tablespoon butter
- 1 cup panko breadcrumbs
- 1/4 cup thyme leaves
- 3 tablespoon fresh sage
- 2 cups parsley leaves
- 6 clove garlic
- 1/2 teaspoon red pepper flakes
- 1/4 cup [Fustini's Sage and Wild Mushroom olive oil](#)

Sharon's Hint

Adapted from "Delish"

Directions

Step 1.

Preheat oven to 375 degrees. Butterfly breasts crosswise, being sure not to cut all the way through. Place a piece of plastic wrap over one open breast, and pound to a rectangle about 12"-x-14" (1/4" thick). Season with salt and pepper. Repeat with the remaining breast. You want your turkey to be uniform in thickness, this will make it easier to roll.

Step 2.

Melt butter in a large skillet, add panko and toast until golden brown. Transfer to a food processor, then add thyme, sage, parsley and garlic and process until finely chopped. Season with red pepper flakes, salt, and pepper.

Step 3.

Pat the turkey breast dry, sprinkle half of the garlic-herb mixture evenly over the breast and begin to roll up tightly like a jelly roll. Secure the roll with kitchen twine. Repeat with the second breast. Rub the roulades all over with olive oil and transfer to parchment-lined baking sheets. Bake at 375° until an instant-read thermometer inserted into the thickest part of the roulade reads 160°, about 1 hour. Let cool 20 minutes before slicing.