



Total Time
90 MIN.


Serving & Size
1 SERVING (2.75 OZ SLICE STUFFED TURKEY BREAST)


Difficulty
MEDIUM

Yields
198

A savory combination of two seasonal favorites. Turkey Breast stuffed with creamed spinach made with Campbell's® Condensed Cream of Mushroom Soup. Topped with crispy breadcrumbs this recipe is sure to delight any holiday menu.

Nutrition Facts	
Serving Size	1 SERVING (2.75 OZ SLICE STUFFED TURKEY BREAST)
Amount Per Serving	
Calories 176	
	% Daily Value
Total Fat 6.3g	10%
Saturated Fat 1.2g	6%
Cholesterol 42mg	14%
Sodium 570mg	24%
Total Carbohydrate 3.2g	1%
Dietary Fiber 0.4g	2%
Protein 22.6g	45%
Vitamin A 9%	Vitamin C 2%
Calcium 3%	Iron 7%

 **TIP**
To maintain moisture and crispy skin, baste turkey occasionally during cooking.

INGREDIENTS	WEIGHT	MEASURE
turkey breast, meat and skin	693 oz.	
canola oil		13/8 cups
onion, minced	41 oz.	11 cups
kosher salt		5 1/2 tsp.
black pepper, ground		5 1/2 tsp.
dry white wine		88 fl oz.
baby spinach	107 oz.	352 cups
 Campbell's® Condensed Cream of Mushroom Soup , 50 oz can		1 cans
kosher salt		6 1/2 tsp.
black pepper		2 3/4 tsp.
panko	13 oz.	5 1/2 cups
canola oil		3/4 cups



INSTRUCTIONS

1. Preheat oven to 500°F.
2. Make a pocket in the turkey breast by laying it skin side up on the cutting board and cut on the wing side. This will make a pocket above the tenderloin. Set aside.

CCP: Hold for cold service at 41°F until needed.

3. Heat a large pot over medium heat. Add canola oil, minced onions, and black pepper. Stirring constantly, cook until onions are translucent, about 5 minutes.
4. Add white wine. Allow to reduce until almost dry, about 7 minutes.

5. Add spinach. Cook until completely wilted.

6. Remove from heat. Drain off any liquid. Add Campbell's® Condensed Cream of Mushroom Soup. Reserve.

CCP: Hold for hot service at 140°F or higher until needed.

7. Season turkey breasts on the outside and inside the pocket with kosher salt and black pepper.
8. Evenly distribute the spinach mixture inside each breast pocket. To avoid leaking, make sure each pocket points upward after stuffing.

9. Combine panko and canola oil. Distribute equally between the exposed spinach stuffing.

10. Place in oven and roast until stuffing reaches 160°F.

11. Remove from oven. Allow temperature of the stuffing to reach 165°F. Slice turkey breasts into 5 ounce portions.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

12. To serve, using tongs, portion (1) - 5 ounce stuffed turkey breast slice onto plate. Serve immediately.