

Apple, Cranberry and Cheddar Stuffed Turkey Tenderloin

Ingredients

1 tablespoon butter
1 shallot, sliced
⅓ cup apple juice or apple cider
⅔ ounce dried apples, coarsely snipped
½ cup dried cranberries
½ cup shredded white cheddar cheese (2 ounces)
2 teaspoons snipped fresh sage or ½ teaspoon dried sage, crushed
2 12-ounce turkey breast tenderloins
1 tablespoon olive oil
½ teaspoon salt
Crushed red pepper

Directions

1

Prepare stuffing: In a small saucepan, heat butter over medium heat. Add shallot; cook until tender and starting to brown. Add apple juice. Bring to simmering; remove from heat. Stir in dried apples and dried cranberries. Cover and let stand for 15 minutes. Transfer fruit mixture to a medium bowl. Stir in cheese and sage. Set aside.

2

Meanwhile, prepare turkey: Preheat oven to 400°F. Line a shallow baking pan with foil. Make a lengthwise cut down the center of each turkey tenderloin, cutting almost to, but not through, the other side. Spread open. Place each tenderloin between two pieces of plastic wrap. Working from the center to the edges, pound turkey lightly with the flat side of a meat mallet until about ¼ inch thick. Remove plastic wrap.

3

Spread stuffing over turkey portions to within ½ inch of the edges. Starting from a long side, roll up each portion into a spiral. Tie at 2-inch intervals with 100-percent-cotton kitchen string. Brush rolls with oil and sprinkle with salt and crushed red pepper. Place rolls on a rack in prepared shallow baking pan.

4

Roast, uncovered, for 35 to 40 minutes or until turkey is no longer pink (170°F). Remove from oven. Cover loosely with foil; let stand for 10 minutes before slicing. Remove and discard string. Cut rolls into ½-inch-thick slices. Serve warm.

To make ahead: Prepare as directed, except do not slice turkey rolls. Wrap each roll in plastic wrap and chill for up to 48 hours. Cut into ½-inch-thick slices before serving.

