

Stuffed Turkey Breast Roast, Roast Potatoes, Mixed Veg



Ingredients

- 4 turkey breasts steaks
- 2 tbsp cranberry sauce
 - 50g baby spinach
 - 4 tbsp stuffing
 - 8 rashers of bacon
- 4 pinches salt and pepper
 - 250g mixed veg
- 4 tbsp of gravy granules

For the roast potatoes:

- 800g potatoes
 - 1 tbsp oil
 - 1 tsp salt
 - 1 tsp pepper
 - 1 tbsp flour

Methods

1. Make your stuffing via box instructions.
2. Shred the spinach.
3. Take the turkey steaks and bacon out of the fridge.
4. Cover the steaks with cling film and using a rolling pin bash them till they are thin and even - approximately 1cm thick.
5. Remove the cling film and season with salt and pepper.
6. Spread the cranberry sauce over each steak.
7. Add the Spinach on top and then add the stuffing.
8. Take a side of the breast and fold it over, tucking it into the inside of the filling.
9. Continue to roll them lengthways until they resemble a sausage roll shape. If the steaks are too small to roll then use two and place one on top of the other with the filling in between.
10. Take the bacon and wrap it round the turkey steak trying to keep the shape as much as possible. You may need to use 2 slices to make sure it's completely wrapped.
11. Place on a baking tray and continue until all steaks are wrapped.
12. Place in the air fryer and bake at 175° for 20 mins or in a conventional oven at 200° for 20 mins.
13. Turn them over and bake for a further 10 mins or until fully cooked. Or for 15 mins in a conventional oven.
14. Remove from the oven, allow to rest for 5 mins then cut into slices.
15. Cook the mixed veg as per the packet instructions.
16. Save the water you cooked the veg in and put into a jug with the gravy granules and stir until thickened.
17. Serve with the roast potatoes.

Let's make the roast potatoes:

1. Boil the potatoes in salted water for 15 minutes.
2. Drain the potatoes and then sprinkle the flour over them and shake well.
3. You want to bash them a bit to get rough edges.
4. Add salt and pepper to the oil.
5. Heat the oil in the oven at 200°C until it is hot.
6. Add the potatoes to the oil and then put in the oven for 20 minutes until potatoes are crisp and golden brown.