

TURKEY & CORNBREAD DRESSING ROULADE

A creamy, savory Southern-style dish with buttery grits, crispy bacon, tender shrimp, and a quick pan sauce.

By Chef Charles Nichols



DIRECTIONS:

- 1 Prepare a roasting pan with a roasting rack, set aside.
- 2 Prepare cornbread dressing according to direction to around 90% completion/doneness. Dressing needs to be a little undercooked at this point. Let cool.
- 3 Remove Turkey from packaging.
- 4 Cover turkey with plastic wrap and gently pound to an even thickness.
- 5 Spread moist prepared dressing within an inch of the edge of the turkey breast. Tightly roll and tie tightly with twine every 1-2 inches and once lengthwise.
- 6 Heat a 12-inch skillet with olive oil over medium-high heat. Sear turkey on all sides. Transfer to the prepared roasting rack and pan. Brush well with melted butter and sprinkle with salt and pepper. Roast until the internal temperature of the dressing reaches 165°F.
- 7 Allow turkey to rest at least 10 minutes prior to slicing and serving. Remove twine before serving.

INGREDIENTS:

- 8 lb boneless skinless Turkey Breast **(364745)**
- 1 pan prepared Cornbread Dressing **(364521)**
- 4 Tbl Olive Oil **(537217)**
- Salt and Pepper to taste **(597419/624767)**
- 3-4 Tbl Unsalted Butter, melted **(417808)**
- Butcher's Twine