



## Roast Turkey with Sausage-Clam Stuffing and Olive Gravy

READY IN



45 min.

SERVINGS



14

CALORIES



472 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

- ☐ 4 cups day-old bread cubes
- ☐ 0.5 cup butter melted
- ☐ 2 carrots coarsely chopped
- ☐ 1.5 cups celery chopped
- ☐ 2 rib celery coarsely chopped
- ☐ 0.5 cup chicken broth
- ☐ 1 teaspoon cornstarch
- ☐ 2 tablespoons dijon mustard

- ☐ 0.5 cup cooking wine dry white
- ☐ 0.7 cup parsley fresh minced
- ☐ 1 tablespoon rosemary fresh chopped
- ☐ 1 tablespoon sage fresh minced
- ☐ 3 tablespoons thyme leaves fresh chopped
- ☐ 3 large garlic cloves minced
- ☐ 1 pound sausage italian
- ☐ 24 littleneck clams
- ☐ 0.8 cup olives ripe
- ☐ 1 onion coarsely chopped
- ☐ 2 cups onion finely chopped
- ☐ 0.3 teaspoon pepper
- ☐ 0.5 teaspoon pepper
- ☐ 0.3 teaspoon salt
- ☐ 0.5 teaspoon salt
- ☐ 5 pound turkey breast halves boneless skinless
- ☐ 1 tablespoon water
- ☐ 8 quahogs

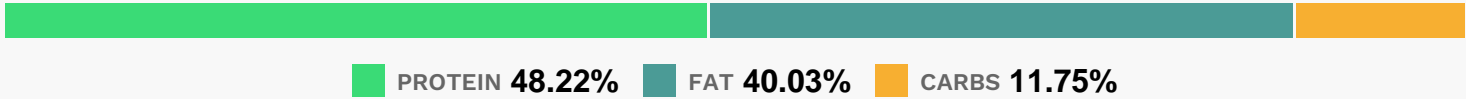
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ roasting pan
- ☐ kitchen thermometer

## Directions

- ☐ Place bread cubes on a baking sheet; bake at 325 for 15 to 18 minutes or until lightly browned.
- ☐ Transfer bread to a large bowl, and set aside.
- ☐ Remove casings from sausage; discard. Cook sausage in a large skillet, stirring until meat crumbles and is no longer pink.
- ☐ Remove sausage, reserving drippings in skillet.
- ☐ Saut 2 cups onion and next 4 ingredients in drippings over medium-high heat 8 minutes or until tender; stir in sausage, mustard, and next 5 ingredients.
- ☐ Add to bread cubes, stirring until blended. Set aside.
- ☐ Place turkey breast halves flat on heavy-duty plastic wrap, skin side down.
- ☐ Remove tendons, and trim fat. From center of each breast, slice horizontally through thickest part of each side almost to outer edge; flip fillets over. Pound breasts to flatten and create even thickness.
- ☐ Sprinkle each breast evenly with 1/2 teaspoon salt and pepper.
- ☐ Spoon half of stuffing mixture over each breast, spreading to within 1 inch of edges. Fold in sides of breast over filling; roll up over filling. (
- ☐ Rolls should be 10 to 12 inches long.)
- ☐ Tie rolls securely in several places with heavy string.
- ☐ Place coarsely chopped onion, carrot, and celery in a large roasting pan; nestle quahogs into vegetables.
- ☐ Place turkey rolls, seam side down, over vegetables.
- ☐ Bake at 425 for 30 minutes. Reduce heat to 350, and bake 50 additional minutes or until thermometer registers 17
- ☐ Remove turkey from pan; set aside.
- ☐ Remove and discard vegetables and quahogs, reserving drippings in pan.
- ☐ Place roasting pan on cooktop; add wine and chicken broth. Cook over medium heat, stirring constantly, 5 minutes or until liquid is reduced to 3/4 cup.
- ☐ Combine cornstarch and 1 tablespoon water, stirring until smooth; whisk into broth mixture. Bring to a boil over medium heat, stirring constantly. Boil, stirring constantly, 1 minute. Stir in olives and rosemary. Spoon gravy over sliced turkey.

# Nutrition Facts



## Properties

Glycemic Index:40.96, Glycemic Load:5.36, Inflammation Score:-10, Nutrition Score:16.131739388341%

## Flavonoids

Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg Apigenin: 6.51mg, Apigenin: 6.51mg, Apigenin: 6.51mg, Apigenin: 6.51mg Luteolin: 0.88mg, Luteolin: 0.88mg, Luteolin: 0.88mg, Luteolin: 0.88mg Isorhamnetin: 1.54mg, Isorhamnetin: 1.54mg, Isorhamnetin: 1.54mg, Isorhamnetin: 1.54mg Kaempferol: 0.29mg, Kaempferol: 0.29mg, Kaempferol: 0.29mg, Kaempferol: 0.29mg Myricetin: 0.45mg, Myricetin: 0.45mg, Myricetin: 0.45mg, Myricetin: 0.45mg Quercetin: 6.32mg, Quercetin: 6.32mg, Quercetin: 6.32mg, Quercetin: 6.32mg

## Nutrients (% of daily need)

Calories: 472.26kcal (23.61%), Fat: 20.79g (31.99%), Saturated Fat: 8.14g (50.88%), Carbohydrates: 13.73g (4.58%), Net Carbohydrates: 11.42g (4.15%), Sugar: 3g (3.34%), Cholesterol: 178.61mg (59.54%), Sodium: 764.71mg (33.25%), Alcohol: 0.88g (100%), Alcohol %: 0.36% (100%), Protein: 56.34g (112.68%), Copper: 1.4mg (69.98%), Vitamin K: 53.06µg (50.53%), Vitamin A: 2069.85IU (41.4%), Iron: 4.52mg (25.12%), Selenium: 15.34µg (21.91%), Manganese: 0.4mg (19.95%), Vitamin B1: 0.29mg (19.12%), Vitamin B12: 0.85µg (14.21%), Vitamin C: 10.25mg (12.42%), Vitamin B3: 2.25mg (11.26%), Calcium: 103.78mg (10.38%), Phosphorus: 101.84mg (10.18%), Vitamin B6: 0.2mg (9.86%), Fiber: 2.31g (9.24%), Folate: 33.78µg (8.44%), Vitamin B2: 0.14mg (8.16%), Potassium: 255.55mg (7.3%), Zinc: 0.97mg (6.5%), Magnesium: 25.31mg (6.33%), Vitamin B5: 0.44mg (4.38%), Vitamin E: 0.65mg (4.36%)