

Spinach - Filled Turkey Roll

Ingredients

8 Servings

- $\frac{3}{4}$ cup pound fresh mushrooms, sliced
- $\frac{1}{2}$ cup chopped green onions
- $\frac{1}{3}$ cup finely chopped celery
- 2 tbsp butter
- 2 packages (10 ounces) frozen chopped spinach, drained and squeezed dry
- $\frac{1}{8}$ tsp salt
- 2 eggs beaten
- 4 slices of whole wheat bread crumbled
- 2 tbsp dried minced onion
- 2 tsp herb and garlic onion soup mix
- $\frac{1}{4}$ tsp pepper
- 2 pounds lean ground turkey



Directions

In a large skillet, sauté the mushrooms, green onions and celery in butter until tender. Stir in spinach and salt, heat through. Remove from the heat, cook. In a large bowl, combine the eggs, bread, minced onions, soup mix and pepper. Crumble turkey over mixture, mix well. On a large piece of heavy-duty foil, pat turkey mixture into a 16-inch x 10 inch rectangle. Spread spinach mixture to within 1 inch of edges. Roll up, starting with short side, seal seams and ends. Place seam side down in a 13-inch x 9 inch baking dish coated with cooking spray. Cover and bake at 350 degrees for 50 minutes. Uncover bake 10 minutes longer or until a meat thermometer reads 165 degrees