

Turkey and Sausage Roll-ups - from COOKING AND BAKING WITH FRESH GROUND FLOUR COOKBOOK

Use your favorite rolled bun bread recipe

1 pound raw ground turkey

1 tbsp. sage

1 teaspoon thyme

1 tsp. rosemary

2 tsp. water

1 tsp. salt

Pepper to taste

3 tbsp. olive oil

Mozzarella cheese

1. In a medium bowl mix thoroughly the turkey and spices. (could use the Bosch Universal bowl with the dough hook) Cover and refrigerate overnight for the spices to blend.

2. In a medium skillet, add 3 Tbsp. olive oil. Saute turkey mixture until completely cooked and drain the excess oil.

3. Prepare the roll-ups on a large rectangle of dough that has been rolled out. Put the turkey mixture over the surface keeping about an inch around the edge clear. Sprinkle with mozzarella cheese. (Be generous) Roll up jelly-roll style and seal the sides and edges. Slice with a knife or dental floss and place on a greased baking sheet. Let rise for 30 min. and bake at 350 degrees for 40 to 45 min. Slice and serve.



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