

Turkey Breast with leek and oatmeal stuffing

- 1Tbsp. olive oil
- 1/2 yellow onion, peeled and chopped
- 1 small leek, well rinsed and chopped
- 1/4 cup rolled oats
- 1/2 tsp. dried rosemary
- 1/2 cup dried thyme
- sea salt and black pepper
- 1 boneless, skinless turkey breast, 3 pounds

1. In medium skillet coated with olive oil, sauté onion and leek until soft. Be careful not to burn. Add oatmeal, herbs, spices, salt and pepper, and stir. Let stuffing mixture cool slightly.
2. Butterfly the turkey breast to create a pocket in which to place the stuffing. Fill the pocket with the stuffing mixture. Use kitchen twine to tie the breast if necessary.
3. Place in shallow roasting pan and cover with parchment paper. Bake at 350 degrees for about 60 minutes, depending on the size of the breast. Serve immediately.