

BaconWrapped Turkey Breast Stuffed with Spinach and Feta

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr

Description

This turkey breast is wrapped in bacon which keeps it extremely moist The addition of feta and spinach makes this it amazing

Ingredients

- - 1 large turkey breast - ½ teaspoon dried oregano - ½ teaspoon ground cumin - salt and ground black pepper to taste - 1 cup fresh spinach
- or to taste - ¼ cup crumbled feta cheese - 12 slices reduced-sodium bacon
- or as needed

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Slice turkey breast down the middle and lay it flat. Sprinkle oregano
2. cumin
3. salt
4. and pepper on the inside of turkey. Arrange a single layer of spinach leaves on one turkey half
5. then top with a layer of feta. Repeat layering with spinach and feta. Fold other turkey half over the last feta layer so the filling is sealed. Wrap bacon around entire turkey breast. Place into a baking dish and season with salt and pepper. Cook in the preheated oven until no longer pink in the center and the juices run clear
6. about 30 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Turn on the broiler and broil turkey until bacon is crisp on each side
7. about 2 minutes per side. Let turkey rest for 10 minutes before slicing. Tips Depending on the size of your turkey breast
8. you may need to cook it a little longer
9. just check the temperature
10. as it will be done when the thermometer reads 165 degrees F (74 degrees C). Try not to let it get past 165 though
11. or it can get too dry. Editor's Note: Please note differences in ingredient amounts and cooking time when following the magazine version of this recipe.