

The Original Farmers Market

Spring Market Meals

MARCH 25-31

NEW RECIPES POSTED WEEKLY ON FARMERSMARKETLA.COM

SHOPPING LIST:

PURITAN POULTRY:

Stuffed Turkey Breast (Ready-to-Cook) *Special Price: \$5.98/lb.*

or

1/2 Turkey Breast *Special Price: \$5.98/lb.*

“Slap Ya Mama” Cajun Seasoning

Special Price: \$2.50 (with purchase of turkey breast)

or \$4.98 (without purchase)

FARM FRESH PRODUCE:

Celery, Carrots, Onion, Red Bell Peppers,
Assorted vegetables of your choice for side dish

MR. MARCEL GOURMET MARKET:

Chicken Broth, Dried Cranberries, Raisins, Bran Flakes



FARMERS MARKET

“MEET ME AT THIRD & FAIRFAX”



Puritan Poultry's Stuffed Turkey Breast

Serves 4

Chef Rene's all natural stuffed turkey breast recipe combines fresh vegetables, raisins, dried cranberries, and bran flakes for a delicious and nutritious main course. Prepare the recipe from scratch or purchase Puritan Poultry's pre-stuffed, ready-to-cook turkey breasts. Simply bake and enjoy!

- 1/2 Turkey Breast

STUFFING INGREDIENTS:

- 1/2 cup dried cranberries
- 1/2 cup raisins
- 3 cups bran flakes
- 1/4 cup celery, finely diced
- 1/4 cup shredded carrots
- 1 tsp. granulated onion
- 1/4 cup red bell peppers, finely diced
- 8 oz. chicken broth

Directions: Place stuffing ingredients in large bowl for two hours or overnight in the refrigerator. This will allow chicken broth to be absorbed into other ingredients. Place turkey breast with skin side down on cutting board and make slit from end to end. Guide knife to make pocket on each side of slit. Place stuffing into both sides. Carefully turn breast over so skin is up and place into a foil or glass loaf pan (approximately 4" x 10"). Breast must fit tightly or you will have to tie it up. Now allow meat to reach room temperature. Sprinkle top of meat with “Slap Ya Mama” Cajun seasoning. Bake in pre-heated 350 degree oven for 1.5 hours, or until internal temperature in center of meat reaches 165 degrees. Allow to sit for 10 minutes before slicing. Serve sliced side-to-side, crossing both pockets of stuffing with each slice. A green salad or fresh steamed vegetables make a great accompaniment to this meal.

THE GROCERS OF FARMERS MARKET

FARM FRESH PRODUCE • MR. MARCEL GOURMET MARKET • MARCONDA'S MEATS • PURITAN POULTRY • BREADWORKS • TUSQUELLAS SEAFOODS
FARMERS MARKET POULTRY • FARM BOY • LIGHT MY FIRE • THEE'S CONTINENTAL PASTRIES • HUNTINGTON MEATS AND SAUSAGE • T&Y BAKERY • T (TEA SHOP)

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