

## Italian Turkey Tenderloins

2 Turkey Tenderloins

1 Package Sliced Prosciutto

¼ c Fresh Grated Cheese; Parmesan, Asiago; Manchego

½ c Spinach Leaves

1 pt. Grape Tomatoes; Washed

½ c Italian Dressing

Place tenderloins one at a time in between layer of plastic bag. Pound lightly with meat mallet till doubled in size or approximately ¼ inch thick. Remove tendon from center of tenderloin by using the tip of a knife. Place three slices of prosciutto over flattened tenderloin. Top with grated cheese. Layer spinach over cheese. Roll tenderloins. Place in greased oven proof dish. Pour Italian dressing over stuffed tenderloins. Add tomatoes to pan. Marinate for 4-6 hours. Place in 400° oven for 15-20 minutes or until internal temperature of 165° on a meat thermometer. Allow to rest. Slice in half & serve.

\*\*\*Try using different cured meats, cheeses & vegetables for stuffing. \*\*\*\*

Prosciutto, Sliced Pear & Bleu Cheese

Ham, Roasted Red Pepper & Smoked Gouda

Ham, Asparagus & Goat Cheese

Boursin, Asparagus & Crisped Bacon