Chestnut Stuffed Turkey London Broil

Meat  Yields 8-10 servings

*Boneless white meat turkey is one of the healthiest lowfat proteins around. Fill it with a gorgeous pinwheel of roasted chestnut stuffing and you have a centerpiece that your guests will go crazy for.*

1 (2½-3-pound) turkey London broil, butterflied

1½ cups unflavored croutons

1 (5.2-ounce) bag roasted and peeled chestnuts, roughly chopped

½ teaspoon garlic powder

¼ teaspoon dried ground sage

⅛ teaspoon ground nutmeg

½ red onion, peeled, minced

½ cup golden raisins

3-4 cups chicken stock or broth, divided

3½ tablespoons olive oil, divided

½ teaspoon paprika

½ teaspoon fine sea salt

¼ teaspoon turmeric

¼ teaspoon freshly ground black pepper

7-8 sprigs fresh thyme, divided

3 leaves fresh sage

1 cup carrot coins

2 ribs fresh celery, cut into ½-inch dice

¼ teaspoon cracked black pepper

1. Preheat oven to 375°F.
2. Place the turkey on a large cutting board, smooth-side-down. Cover with parchment paper. Using a meat pounder or bottom of a heavy skillet, pound the turkey into a large rectangle of even thickness, ¾-1 inch thick. Remove parchment.
3. Place the croutons and chestnuts into a large bowl. Sprinkle on the garlic powder, sage, and nutmeg. Add the red onion and raisins. Moisten with ½ cup chicken stock. Toss the mixture to combine. It should stick together when compressed, if not, add stock, 1 tablespoon at a time, so that the croutons absorb the liquid,
4. Spread the stuffing in an even layer over the turkey, leaving a ½-inch border. Press it down, using both palms. Starting with a shorter side, roll tightly, tucking the stuffing in as you roll. Secure with kitchen twine or silicone bands, every 3 inches, (about 3-4 ties). Tucking the ends in, place one tie around the length of the roll.
5. Rub 2 tablespoons olive oil all over the roll. Season with paprika, salt, turmeric, and pepper, rubbing it over the turkey.
6. Pour 2 cups of chicken stock into an oven-to-table casserole or baking pan that holds the turkey snugly. Add the leaves from 4 sprigs thyme, sage, carrots, and celery. Place the tied turkey on the carrots and celery. Cover the pan with tented foil so foil doesn’t touch the roast. Roast for 1 hour, brushing with pan juices halfway through. Uncover, baste, and roast for another 30 minutes, basting again during the last 5 minutes. Roast until a thermometer inserted into the center reaches 160°F and the turkey is no longer pink. Remove from oven.
7. In a small bowl, mix remaining 1½ tablespoons olive oil with the leaves from remaining 3-4 sprigs fresh thyme and ¼ teaspoon cracked black pepper. Brush all over the roast. Allow the roast to rest for 10 minutes before slicing. Serve with pan juices and vegetables.