



Roast Wrap Recipes

Recommended Roast Wrap Size: **Large**

Stuffed Turkey Breast with Sweet Italian Sausage

8 ounces sweet Italian sausage
6 tablespoons unsalted butter
2 ounces of prosciutto, cut into ¼ inch cubes
1 cup roasted chestnut pieces
4 ounces turkey giblets or livers, cut into ¼-inch dice
1 medium Spanish onion, diced
½ cup freshly grated Parmigiano-Reggiano cheese

2 large eggs, lightly beaten
1 tablespoon each, chopped fresh rosemary and sage
½ boneless turkey breast with skin on (about 3 lbs.)
1 cup chicken stock
1 cup dry white wine
2 tablespoons all-purpose flour



Roast Preparation: Prepare stuffing. Butterfly the turkey breast like a book and tenderize with a meat mallet so it is a thin slab. Position on the SnapWrap sheet as shown in the instructions. Spread stuffing evenly on roast, then roll the roast tightly in SnapWrap. Slide RoastWrap net over the roll, and then remove plastic sheet by 'snapping' along the perforation.

Roasting: Place turkey breast in a roasting pan just large enough to hold it and roast until internal temperature registers 160° (about 1 ¼-1 ½ hrs). Transfer to carving board and rest for 10 minutes. Remove netting and carve into thick slices. Serve with sautéed apples.

Recommended Roast Wrap Size: **Small**

Spinach and Goat Cheese Stuffed Chicken Breast with White Wine Sauce

8 boneless skinless chicken breasts
2 cups cooked, chopped, and drained fresh spinach
1 cup crumbled goat cheese
1 cup crumbled Gorgonzola cheese
¼ pound small diced pancetta – pan fried until crisp
Freshly ground black pepper to taste
2 large eggs

White Wine Sauce:

1 cup dry white wine
1 cup chicken stock
2 - 3 tablespoons Dijon mustard
Juice of two lemons
Sea salt and freshly ground black pepper
Chopped basil leaves, for garnish



Chicken Breast Preparation: Place each chicken breast between double sheets of plastic wrap and pound to an even ¼" thickness with a meat mallet. Position on the SnapWrap sheet and spread stuffing evenly on breasts, then roll them tightly in SnapWrap as shown in the instructions. Slide RoastWrap net over the roll, and then remove plastic sheet by 'snapping' along the perforation.

Roasting: Heat oil in large skillet over medium heat. Add the chicken breast rolls and cook, turning occasionally, until browned, about 2 minutes per side. Cover the skillet, turn the heat down to low, and cook until through, about 5 minutes. Remove netting and slice into medallions. Spoon sauce over each, garnish with chopped basil.

Recommended Roast Wrap Size: **Small**

Salmon Roulade with Mustard Sauce

2 pound salmon fillet, skinned
Fruity olive oil, for sautéing
2 bunches green onions (scallions), thinly sliced
2 cloves garlic
2 teaspoons chopped fresh tarragon
2 tablespoons white wine
1 pound fresh baby spinach — cleaned well
Salt and pepper

Mustard Sauce

¼ cup Dijon mustard
2 tablespoons whole-grain mustard
¼ cup honey
2 teaspoons sambal oelek chilli paste (or to taste)
2 tablespoons finely chopped fresh mint leaves
Sea salt and freshly ground black pepper to taste



Salmon Preparation: Butterfly the salmon and position on the SnapWrap sheet as shown in the instructions.

Filling: Heat oil, add onions and sauté until lightly browned. Add garlic and tarragon; sauté for 1 minute. Add 2 tablespoons of white wine and reduce until almost gone. Add spinach, salt and pepper, until spinach is slightly wilted and remove and cool.

Roulade Preparation: Spread filling over salmon and roll it tightly in SnapWrap, like a jellyroll. Slide RoastWrap net over the roll, and then remove plastic sheet by 'snapping' along the perforation.

Roasting: Place Roulade in preheated 350° oven on parchment lined sheet pan for 15-20 minutes. Let rest for 10 minutes. Remove netting and slice into thick slices. Serve with mustard sauce.