

# **Pineapple-Walnut Stuffed Turkey Breasts**

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**Servings: 4**

**Preparation Time: 15 minutes**

**Cook time: 40 minutes**

**1 can (8 oz) crushed pineapple, well-drained and divided**

**2 slices bread, toasted and cubed**

**1/3 cup toasted walnuts, chopped**

**1 1/2 pounds whole turkey breast**

**1 tablespoon vegetable oil**

**1/2 cup Heinz Tomato ketchup**

**1/2 cup cranberry sauce**

**1/4 cup orange juice**

**1/8 teaspoon ground cloves**

Preheat oven to 350 degrees.

Meanwhile, measure 1/2 cup of the pineapple. Reserve the remainder.

For the stuffing, in a bowl combine the 1/2 cup of pineapple, toast and walnuts.

Flatten the turkey breast to uniform thickness.

Place the stuffing across the center of the turkey breast. Fold the edges over and secure with toothpicks.

In a skillet, brown the turkey in oil on all sides. Place the turkey in an oven-safe pan.

Combine the ketchup with the reserved pineapple, oil, ketchup, cranberry sauce, orange juice and cloves. Pour over the turkey.

Bake, uncovered, turning and basting occasionally, for 30 to 40 minutes or until the middle of the breast has an internal temperature of 165 degrees.

Remove the toothpicks before serving.

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Per Serving (excluding unknown items): 160 Calories; 4g Fat (21.6% calories from fat); 1g Protein; 31g Carbohydrate; 1g Dietary Fiber; trace Cholesterol; 78mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Fruit; 1 Fat; 1 Other Carbohydrates.