

# Turkey Cutlets with cranberry sauce & stuffing

**POINTS®** Value: 6

Servings: 6

## Ingredients

- 2 tsp unsalted butter, melted
- 1/2 cup fat-free, reduced-sodium chicken broth
- 1 medium apple(s), peeled, cored and diced
- 1 large stalk celery, chopped
- 8 oz Ocean Spray Whole Berry Cranberry Sauce
- 1 tsp poultry seasoning
- 2 cup Stove Top Flexible Serve Homestyle Herb Stuffing
- 2 pounds Jennie-O Turkey Store breast cutlets

## PREPARATION:

Combine butter, chicken broth, apple, onion, celery, cranberry sauce, poultry seasoning and stuffing. Place about 3 tablespoons stuffing and fruit mixture on each turkey cutlet, then roll and secure with toothpicks.

If cutlets are too thick to roll, arrange in crockpot then top with stuffing mixture. Cover and cook on LOW for 6 to 8 hours (HIGH 3 to 4 hours).

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