Roast turkey with Incaberry and macadamia stuffing

Serves 6

**Ingredients**
1.25kg boneless turkey breast, skin removed
⅓ cup chopped macadamias
½ cup chopped Incaberrries
¼ cup chopped flat leaf parsley
1 tablespoon chopped sage
1 teaspoon finely grated orange zest
20g salt reduced margarine
cracked black pepper
6 cups mixed steamed vegetables

**Method**
Preheat the oven to 180C.

Place the macadamias, Incaberrries, herbs, orange zest, margarine and pepper in a large bowl and mix with your hands to combine.

Place the turkey breast on a board and open out to make a flat piece. Place the stuffing mixture along the middle of the turkey then roll up and secure with cooking string.

Place the turkey in a baking dish. Transfer to the oven and cook for 1 – 1¼ hours or until cooked through.

Allow to stand for 5 minutes before carving and serving with mixed steamed vegetables.

**Nutrients per serve (6 serves)**
1890kJ energy, 50g protein, 16g total fat (3.5g saturated fat, 4g polyunsaturated fat, 8g monounsaturated fat), 18g carbohydrates, 11g sugars, 14g fibre, 565mg sodium