

Turkey Rolls with Beef



Saucy beef-stuffed turkey rolls baked with double cheese layer and enchilada sauce is a devouring treat!

Ingredients for 2 serving (US/Metric)

- 5 *tsp* **Chili powder**
- **Ground Cumin**
- 12.5 *tbsp* **Tomato Paste**
- **Garlic powder**
- 188g / 6.6oz **Ground beef**
- 1 *cup* **Cauliflower**
- **Red Onions**
- 3 *tsp* **Chili powder**
- **Ground Cumin**
- **Onion powder**

- **Garlic powder**
- **Water**
- **336g / 11.9oz Turkey breast**
- **49g / 1.7oz Mexican Cheese, shredded**
- **Pickled Jalapeno**
- **2 *tbsp* Sour cream**

Nutrition (US/Metric)

- **Protein:** 32%
- **Fat:** 60%
- **Net carbs:** 8%

Instructions

1. Set oven for preheating at 350°F (175°C). Prep baking dish (9x12) by greasing lightly.
2. Mix the sauce ingredients in a bowl.
3. Heat a large skillet at medium heat.
4. Add the beef, onion, cauliflower, cumin, garlic powder, chili powder, onion powder, salt, & water. Cook for 7-10minutes until brown. Add 50% of the sauce.
5. Arrange 2 turkey slices (overlap) in the baking dish. Put the beef mixture (4-5 tablespoons) on one end of the turkey and roll (starting from the beef mixture end). Continue making rolls with the remaining turkey slices & beef mixture.
6. Put the turkey rolls in a casserole, top with 50% cheese, layer with enchilada sauce, & rest of the cheese. Bake for 8-10 minutes.