



Bacon Wrapped Turkey Breast

SERVINGS 4 Ⓛ PREP TIME 15 mins COOK TIME 1hr 25 mins

INGREDIENTS

- 1 boneless skinless turkey breast
- 10 slices of bacon (or enough to wrap it)
- **La Fe Black Pepper** to taste
- Garlic powder to taste
- Salt to taste
- 1.5 lbs little potatoes halved
- 1 can **La Fe Salad Olives** drained
- 5 oz's **La Fe Colombian Chorizo Sausage** diced
- 1/2 cup fresh cranberries
- Italian seasoning to taste
- **La Fe Sazon**
- 5 sprigs fresh thyme
- 1/2 cup heavy/whipping cream/**La Fe Sweetened Condensed Milk**

DIRECTIONS

1. Preheat the oven to 375°F and move the rack to the middle position.
2. Season your turkey breast lightly with La Fe pepper, salt, and garlic powder. Wrap the turkey breast with bacon, and secure it with toothpicks (I put all the toothpicks on the bottom). Place it in the middle of a large roasting pan.
3. Surround the turkey breast with the little potatoes, La Fe salad olives, La Fe Colombian chorizo, and cranberries. Sprinkle everything with a bit of Italian seasoning, La Fe sazón, and thyme leaves. Feel free to throw in a couple of extra whole sprigs of thyme if you wish.
4. Place the roasting pan in the oven (uncovered) and roast for 30 minutes. Take the pan out of the oven and stir the potatoes around (don't touch the turkey). Return to the oven for another 30 minutes or until it's cooked through (a meat thermometer should read 165°F when inserted into the thickest part).
5. Increase heat to 400°F and take the pan out of the oven. Pour the cream over the potatoes (not the turkey), and stir them. Roast for an additional 10 minutes to crisp up the bacon even more and for the sauce to thicken.
6. Remove the toothpicks and slice the turkey breast. Serve with the potatoes and additional side dishes if desired.