



Turkey Involtini with Mediterranean Pan-Sautéed Vegetables

A dish that's always a hit.



Medium



6 Servings



45 min.



The term “involtini” comes from the Italian word “*involtare*,” meaning “to wrap.” And that’s exactly what happens here—not only with mozzarella and basil, but also with the senses: As tender turkey rolls braise in the oven with Mediterranean vegetables, a fragrance unfolds that evokes the south. A dish like a little journey—simple, authentic, and full of Italian joie de vivre.

Ingredients

6 turkey cutlets 
6 slices of Parma ham 
1 ball of mozzarella 
1 handful of basil 
Toothpicks 
2 bell peppers, yellow and red 
1 zucchini 
300 g button mushrooms 
1 package ORO di Parma Sugo Vegetable Tomato Sauce
100 g heavy cream 
1 tbsp flour 
50 g Parmesan
1 tsp oregano 
Salt and pepper 
2 tbsp olive oil

Step 1: Prepare the involtini

Cut the mozzarella into 6 pieces, pound the turkey cutlets flat, and season them. Top each with Parma ham, basil, and a piece of mozzarella. Roll them up, secure with a toothpick, and brown on all sides until golden.

Step 2: How to Prepare Pan-Sautéed Vegetables

Prepare the bell peppers and zucchini and sauté them in the pan juices from the involtini. Now add the sliced zucchini, sauté briefly, and dust with flour. Then stir in the soffritto, cream, spices, and 30 g of Parmesan, and let simmer for 1 minute.

Step 3: Baking and Serving

Place the vegetables in a baking dish, arrange the involtini on top, sprinkle with Parmesan, and bake at 180°C (convection) for about 20 minutes. Serve hot! 

Used products:



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www.rodiparma.de/en/italian-recipes