Spinach Filled Turkey Roll

½ pound mushrooms

¼ cup green onions

¼ cup chopped celery

1 Tablespoon butter

1 package frozen spinach, thawed

1 egg

2 slices of bread, crumbled

1 Tablespoon herb and garlic soup mix

1 pound ground turkey

Saute mushrooms, onions and celery in butter.

Stir in spinach and salt.

Remove from heat.  Cool.

Combine eggs, bread, onion, soup mix and pepper.

Crumble turkey on top.  Mix.

On a piece of foil, pat turkey into a  8x5” rectangle.

Spread spinach mixture to 1” on edges.

Roll up starting with a long side and place seam side down on a baking dish.

Cover and bake 50 minutes at 350.

Uncover and bake 10 minutes more.

Let stand 5 minutes before slicing.