

THE GREAT AMERICAN TURKEY CO.

09

MASALA SPICY TURKEY CUTLETS

Rice and Veggie Stir-Fry Bowl

LIST OF INGREDIENTS [13]

- 1 package (12oz.) Spicy Masala turkey cutlets
- 1½ tbsp olive or canola oil
- ½ medium red onion (sliced)
- 2½ cups cauliflower rice
- ¼ tsp dried minced garlic
- 4 oz broccoli florets
- 4 oz red pepper slices
- 1 tbsp cup soy sauce
- ¼ cup sliced scallions

PREPARATION

- [1] Cook turkey cutlets according to package directions. Transfer to a plate and keep warm.
- [2] Add oil to the same pan and adjust heat to medium high, and add onion and cook until softened, about 2 minutes. Add garlic and broccoli florets. Cook about 2 minutes.
- [3] Add cauliflower rice and sliced red peppers. Increase heat to high and cook, stirring and tossing continually, until vegetables are tender and cauliflower begins to lightly brown—about 2 minutes. Toss in scallions and soy sauce and cook 30 seconds more. Divide rice between two warmed bowls.
- [4] Top each bowl with a turkey cutlet.

TRY ALL OF OUR FLAVORS!

SERVES
UP TO 3
PEOPLE

PREP
30 MIN
TIME



SPICY MASALA
TURKEY CUTLETS



OLIVE OIL & HERBS
TURKEY CUTLETS



TOMATO & BASIL
TURKEY CUTLETS