

# THE GREAT AMERICAN TURKEY CO.

## & OLIVE OIL TURKEY CUTLETS HERBED with Garden Carrots and Spinach

### LIST OF INGREDIENTS [9]

- 1 package (12oz.) Olive Oil & Herb turkey cutlets
- 12oz. tri-color baby carrots (about 8 small carrots)
- ½ tsp olive oil
- ¼ tsp sea salt
- 1 tbsp olive oil
- 1 large shallot (peeled and sliced)
- ⅛ tsp dried minced garlic
- ⅛ tsp sea salt
- pepper to taste

### PREPARATION

- [1] Brush baby carrots with ½ tsp olive oil then sprinkle with sea salt.
- [2] Set on a cookie sheet and bake at 400°F for 15 to 20 minutes.
- [3] Cook turkey cutlets according to package instructions.
- [4] Add oil to the same pan and adjust heat to medium high, and add shallots. Cook until softened, about 2 minutes, then add garlic and spinach. Cook about 1-2 minutes, or until spinach is just wilted.
- [5] Arrange carrots between two plates and set turkey cutlets on top of the carrots. Top turkey cutlets with sautéed spinach.

### 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