

# THE GREAT AMERICAN TURKEY CO.

## SWEET CHILI & TURKEY CUTLETS SMOKY & TURKEY CUTLETS Pizza Ranchero

### LIST OF INGREDIENTS [9]

- 1 package (12oz.) Smoky & Sweet Chili turkey cutlets
- 1 large thin crust pizza shell
- 1¼ cup salsa
- ⅓ cup black beans (drained)
- 1 cup pepper-jack cheese (shredded)
- ¼ small red onion (thinly-sliced)
- ½ avocado (sliced)
- ¼ cup cilantro (chopped)
- 1 medium fried egg

### PREPARATION

- [1] Cook turkey strips according to package instructions. Transfer to a plate and keep warm.
- [2] Add salsa and black beans to turkey cutlet pan and cook over medium-high heat until salsa thickens. Spread salsa and bean sauce evenly over flatbread and sprinkle over with half the cheese.
- [3] Slice turkey cutlets into strips and distribute evenly on flatbread, then sprinkle over with red onions, half the cilantro, sliced avocado, and remaining shredded cheese.
- [4] Bake at 425°F for 8 to 10 minutes.
- [5] Top with fried egg (prepared the egg how you like it).

### 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