

# TOMATO & BASIL TURKEY CUTLETS

## over Summer Harvest Hash



Add a dash of color (and yuMMM) to this classic flavored turkey MMarinade with seasonal veggies!

# THE GREAT AMERICAN TURKEY CO.

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## TOMATO & BASIL TURKEY CUTLETS over Summer Harvest Hash

### LIST OF INGREDIENTS [8]

- 1 (12oz.) package Tomato & Basil turkey cutlets
- 3½ cups diced summer squash
- 2 tbsp olive oil
- Kosher salt and freshly ground black pepper
- 1½ cups diced bell peppers
- 1½ cups diced onion
- 1 pint grape tomatoes (halved)
- 2 tbsp torn fresh basil

### PREPARATION

- [1] Heat a large nonstick skillet over high heat. Toss squash with 1 tbsp oil, ½ tsp salt, and ¼ tsp pepper in a large bowl until well-coated. Add to the hot skillet in a single layer.
- [2] Sear until browned on the bottom, about 2 minutes. Return to bowl. Turn heat down to medium, add remaining tbsp oil, peppers, onion, ½ tsp salt, and ¼ tsp pepper. Cook, stirring, until lightly browned, about 2 minutes. Push to one side of pan. Add turkey cutlets to the other side of the pan. Cook until browned, about 3 minutes per side.
- [3] Add tomatoes and squash and gently fold into the pepper mixture. Cook, until tomatoes start to soften and turkey cutlets register 165°F, about 2 minutes.
- [4] Divide the hash and turkey cutlets among serving plates. Top with basil and serve immediately.

### TRY ALL OF OUR FLAVORS!

SERVES  
UP TO 3  
PEOPLE

PREP  
20 MIN  
TIME

