

THE GREAT AMERICAN TURKEY CO.

& OLIVE OIL HERBED TURKEY CULETS over Spicy Garden Vegetables

LIST OF INGREDIENTS [12]

- 1 package (12oz.) Olive Oil & Herbs turkey cutlets (blotted dry with paper towel)
- ½ cup all-purpose flour
- 1 large egg (beaten with 1 tbsp water)
- 1 ¼ cup panko bread crumbs
- ¼ cup plus 1 tbsp olive oil
- 2 cups marinara sauce
- ¼ cup grated mozzarella cheese
- 1lb. package frozen broccoli, cauliflower and carrot mix
- ¼ tsp red pepper flakes
- ½ teaspoon dried minced garlic
- 1 tablespoon freshly squeezed lemon juice
- 4 to 6 freshly torn basil leaves

PREPARATION

- [1] Dust each turkey cutlet with all-purpose flour. Pat each turkey cutlet to remove excess flour.
- [2] Dip each turkey cutlet in the beaten egg then dredge in panko flakes until well coated.
- [3] Heat olive oil in a large non-stick skillet over medium-high heat and cook turkey cutlets until well-browned, or about 2½ minutes on each side. Transfer turkey cutlet to a cookie sheet.
- [4] Spread 2 tbsp of marinara evenly over each cooked turkey cutlet then top with grated mozzarella.
- [5] Add 1 tbsp of olive oil to pan and return to heat. Immediately add frozen vegetables, red pepper flakes, garlic powder, and lemon juice. Cover and cook for 5 to 7 minutes.
- [6] Stir-in the remaining marinara sauce and torn basil. Mix well.
- [7] Divide into four bowls and top turkey cutlets with Parmesan.

TRY ALL OF OUR FLAVORS!

SERVES
UP TO 3
PEOPLE

PREP
30 MIN
TIME



SPICY MASALA
TURKEY CULETS



OLIVE OIL & HERBS
TURKEY CULETS



TOMATO & BASIL
TURKEY CULETS