

Austrian-Style Turkey

Recipe Cookbook: America's Favorite Food Associations

Prep Time: 10 minutes

Cooking Time: 25 minutes

INGREDIENTS:

1 tsp paprika
1/8 tsp white pepper
1 1/2 lbs turkey thighs, cut into 1/4" strips, skinned/boned
2 TBS margarine
1 1/2 C onion, finely chopped
1 clove garlic, minced
1 bay leaf
1/3 C low-sodium chicken bouillon
1/4 C tomato sauce
1/4 C sour cream
1/2 tsp sugar

DIRECTIONS:

In small bowl mix paprika & pepper; sprinkle over turkey strips to coat.

In 3-quart saucepan, over medium-high heat, sauté turkey strips till lightly browned in 1 TBS margarine - remove from pan & set aside.

In saucepan, over medium-high heat, sauté onions & garlic in remaining 1 TBS margarine till onions are translucent. Add bay leaf, bouillon, tomato sauce & turkey; bring mixture to boil. Reduce heat to low - cover & simmer 12-17 minutes or till turkey is tender, stirring occasionally.

Fold sour cream & sugar into mixture; heat through.

Serve with egg noodles, if desired.

Serves: 4