

## **Turkey Scaloppini with Tomatoes and Capers (for 4)**

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Chicken and Other Birds

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Prep Time: 10 minutes

Cooking Time: 9 minutes

### **INGREDIENTS:**

2 TBS cooking oil  
4 turkey cutlets (about 1 1/4 pounds in all)  
1/2 tsp salt  
1/4 tsp fresh ground black pepper  
1/3 C all-purpose flour  
1/3 C dry white wine  
1/2 C canned low-sodium chicken broth  
1/2 tsp marjoram, dried  
1/2 C canned crushed tomatoes in thick puree  
1 TBS butter  
2 TBS capers

### **DIRECTIONS:**

In a large nonstick frying pan, heat oil over moderately high heat. Season turkey with 1/4 tsp each salt & pepper. Dredge turkey in flour, then shake off any excess - cook till just done (1 to 2 minutes per side). Remove from pan & cover loosely with foil to keep warm.

Decrease heat to moderate. Add wine to pan & cook - stir to dislodge any brown bits clinging to pan bottom (for 1 minute). Add broth & marjoram - simmer 2 minutes longer. Stir in tomatoes, butter & remaining 1/4 tsp salt. Simmer till starts to thicken (about 4 minutes). Stir in capers. Spoon sauce over scaloppini.

### **Wine Recommendation:**

An Italian wine is a natural here; a bottle of sangiovese-based Chianti from Tuscany would be perfect. An alternative: also made from sangiovese grapes, is a Rosso di Montalcino.