

LEMON TURKEY CUTLETS

Recipe Cookbook: Semi-Homemade Cooking

Prep Time: 8 minutes Cooking Time: 15 minutes

INGREDIENTS:

1 1/2 lbs refrigerated boneless turkey cutlets, The Turkey Store®

Salt & pepper

1/3 C all-purpose flour, Pillsbury®

1 egg, beaten to blend

2 TBS fresh lemon juice, or ReaLemon®

1 C Italian style breadcrumbs, Progresso®

2 TBS finely chopped onion

1/3 C vegetable oil, Wesson®

DIRECTIONS:

Rinse cutlets with cold water - pat dry with paper towels. Sprinkle cutlets with salt and pepper. Place flour in medium bowl. In another medium bowl, combine egg & lemon juice. In third medium bowl, combine breadcrumbs & onion. Heat oil in large skillet over medium high heat. Working in batches, dip cutlets into flour, then egg and then bread crumbs. Place cutlets in hot oil - cook till brown, about 3 minutes per side.

Wine: Chateau St Michelle® Chardonnay

Serves: 4