

Turkey Cutlets with Sun-Dried Tomatoes

Recipe Cookbook: Fabulous Food Associations

Prep Time: 5 minutes

Cooking Time: 10 minutes

INGREDIENTS:

1 lb turkey cutlets
1/4 tsp white pepper
1/4 C oil-packed sun-dried tomatoes, drained, sliced (reserve 2 TBS oil)
1 4-oz can sliced/canned mushrooms, well-drained
1/4 C green onion, thinly sliced
2 TBS garlic, chopped
1/4 C dry white wine
1 TBS butter
Salt, to taste

DIRECTIONS:

Sprinkle each cutlet with salt and white pepper to taste. In large, non-stick skillet, over medium-high heat, sauté turkey in 1 TBS reserved oil from tomatoes 2-3 minutes per side or till turkey is no longer pink in center. Transfer turkey to platter and keep warm.

In same skillet, sauté mushrooms, onions + garlic 1-3 minutes in remaining oil. Add wine and tomatoes, simmer 1-3 minutes or till heated throughout. Finish with butter. Salt to taste.

To serve, spoon sauce over cutlets.

Serves: 4