

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 and 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 and 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 and onion. Heat oil in large skillet over medium high heat. Working in batches, dip cutlets into flour, then egg, then breadcrumbs. Place cutlets in hot oil - cook till brown (about 3 minutes per side).

Wine: Chateau St Michelle® Chardonnay

Serves: 4