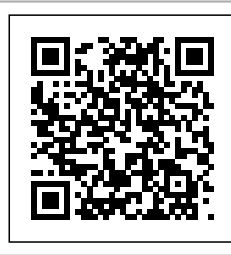


Turkey Cutlets in White Wine Gravy



Scan Code To Watch Video!



Recipe by: Laura Vitale

Serves 4

Prep Time: 5 minutes

Cook Time: 10 minutes

Ingredients

- 1-1/4 pound of Turkey Cutlets
- 1/2 cup of All Purpose Flour
- 2 tsp of Poultry Seasoning
- 2 tsp of Granulated Garlic
- 2 tsp of Granulated Onion
- 1/4 cup of White Wine
- 1/4 cup of Chicken Stock
- 1 Shallot, minced
- 1 Tbsp of Chopped Sage
- 3 Tbsp of Unsalted Butter
- Salt and Pepper, to taste

1) Season the flour with the poultry seasoning, granulated onion and garlic, salt and pepper. Dredge each cutlet on both sides in the seasoned flour mixture and set aside.

2) Add the butter to a large skillet and melt it over medium heat/medium high heat.

3) Add the cutlets and cook them for a couple minutes on each side. Remove to a plate and add another Tbsp of butter and cook the shallots until tender, about 3 minutes or so.

4) Add the wine along with the stock, sage, salt and pepper, bring to a boil and pop the cutlets back in. Turn the heat up to high and allow everything to cook for a few minutes or until the gravy thickens.

Serve right away!

