



JERNEJ KITCHEN

TURKEY CUTLETS WITH MUSHROOM CREAM SAUCE

The Turkey Cutlets with Mushroom Cream Sauce recipe is made in 30 minutes. The meat is juicy and tender, and the sauce is creamy. Perfect for any day.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
COOK:	25	MINUTES
TOTAL TIME:	30	MINUTES

TURKEY CUTLETS WITH MUSHROOM CREAM SAUCE

600 g (1 1/2 pounds) turkey breast cutlets

2 tbsp olive oil

40 g (2 tbsp) unsalted butter

1 onion, diced

300 g (10.5 ounces) button mushrooms

1 garlic clove, diced

1/2 tsp mustard

1 tsp dried mushroom powder (optional)

120 g (1/2 cup) chicken stock

160 g (2/3 cup) heavy cream

1 sprig fresh thyme

1/2 tsp marjoram

1 tsp chopped parsley, to serve

MEAT

Add the turkey breast cutlets to a bowl. Season with pepper and salt and toss to combine. Set aside. Place a large skillet over medium heat. Add the turkey and sear until golden, for about 2 - 3 minutes per side. Transfer the meat and all the searing juices to a plate.

MUSHROOM SAUCE

Add butter to the same skillet. When the butter melts, add the diced onion. Sauté the onion for 5 minutes. Cut the mushrooms into thin slices and add to the skillet. Cook for 5 minutes while stirring regularly. Add the garlic and mustard. Optionally stir in the mushroom powder. Cook for a minute.

TURKEY CUTLETS WITH MUSHROOM CREAM SAUCE

Add the chicken stock and heavy cream to the mushroom sauce. Stir and bring to a boil, then simmer for 2 - 3 minutes—season with thyme, marjoram, salt, and pepper. Add the turkey cutlets with all the cooking juices. Gently push the meat into the sauce and cook for 5 minutes. Sprinkle with chopped parsley before serving. Serve with your favorite side dishes, like gnocchi, mashed potatoes, or rice.

TOOLS AND EQUIPEMENT

cutting board
kitchen knife
skillet

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