



## 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. Saute 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