



Turkey Picatta

8 2 ounce slices of turkey breast

½ cup flour

6 tbs butter

1 lemon juiced

3 tbs parsley chopped

½ pound mushrooms sliced

½ cup dry Marsala or white wine

3 tbs Extra virgin olive oil (EVOO)

Salt and pepper

Directions

Lay sliced turkey breast between 2 sheets of cling film. Using a meat mallet slightly pound slices until evenly thin. Dredge the pounded turkey in flour. Heat EVOO and half butter in large skillet. Add mushrooms, and cook over medium high heat for 3 minutes. Add the floured turkey to the same pan with the mushrooms. Cook 1 minute per side. Tip the pan to drain excess fat. Deglaze pan with Marsala or wine, and let bubble for 1 ½ minutes. Add lemon juice and remaining butter, shaking the pan to incorporate the butter into Marsala. Season with salt and pepper and add parsley. Serve over mashed potatoes or buttered noodles.