



By Ara Zada | HarvestingNature.com

Jalapeño Turkey Piccata Recipe

Servings 4

Prep Time 30 Minutes

Cooking time 40 Minutes

JALAPEÑO TURKEY PICCATA INGREDIENTS

- 1 Turkey breast
- 1/2cup A.P. flour
- 2+2 Tb Butter
- 1 Shallot, sliced
- 2 Jalapeno, sliced
- 1oz Wild Turkey (or any Bourbon)
- 2oz white wine
- 16oz chicken stock
- 4oz capers
- 1 lemon, juiced
- to taste salt
- to taste pepper

JALAPEÑO TURKEY PICCATA PREPARATION

1. Take the turkey breast and remove the skin. Holding your knife parallel to the cutting board. Slice the turkey breast horizontally into 4 equal turkey cutlets about 1/3" thick. Spread the cutlets out and lay a piece of plastic over the top of them. Using a meat mallet or the bottom of a pan; pound the cutlets to get them about an even 1/4" thick across.
2. Place the A.P flour into a plate and season with salt and pepper. Coat each cutlet with the flour mixture, dusting off the excess flour.

3. In a heavy bottom pan over med-high heat add 1 Tb of butter. Sear the cutlets in batches for 1 min each side or until its nice and golden on each side, remove and set aside (you don't need to fully cook them at this point, you will be putting them back in)
4. Once the cutlets are seared, using the same pan add 1tb of butter and shallots. Sauté the shallots for 1 min then add in the jalapeños cook for 2-3 min or until jalapeños have softened. Add in the wild turkey and white wine, simmer for 1 min while scraping the bottom of the pan to loosen up any of the bits.
5. Add in the chicken stock and capers bring it to a simmer. Once the pan is simmering add back in your cutlets and cook for another 2-3 min.
6. Finish with the lemon juice and serve hot with the sauce poured on top. Enjoy!