

Recipe for: Turkey Piccata

Ingredients:

2 lemons
1/3 cup gluten-free breadcrumbs
4 (1/2 inch thick) turkey breast cutlets (1 pound)
Olive oil
1 pint grape or cherry tomatoes
4 large fresh thyme sprigs
1/2 cup dry white wine
2 tablespoons each minced shallots and drained capers
1 tablespoon unsalted butter

Preparation:

Cut off peel and pith from lemons. Cut into slices, then cut slices in half; reserve. Spread gluten-free breadcrumbs on waxed paper. Press cutlets into crumbs to coats.

Coat a large nonstick skillet with olive oil and place over medium-high heat. Drizzle olive oil over cutlets. Cook 2-1/2 minutes per side or until golden and no longer pink in thickest parts. Remove to a platter and keep warm.

Add tomatoes and thyme to skillet, raise heat to high, and cook, shaking pan, for 2 to 3 minutes or until tomato skins start to char and split in spots; transfer to platter.

Add wine, shallots, and capers to skillet; boil for 1 minute or until wine is reduced by half. Reduce heat and swirl in butter and reserved lemon slices until butter is emulsified. Spoon over turkey and serve with tomatoes.

4 servings