

CAFE THOMPSON RECIPE

LILLIE'S LEMON PEPPER OVEN-BAKED TURKEY MILANESE

Turkey Milanese is a classic Italian-style dish featuring thin, pounded turkey cutlets breaded and pan-fried until golden and crispy. It is a popular, quick-cooking meal often served with a fresh arugula salad, shaved Parmesan and lemon wedges to cut through the richness.

SERVES 6



INGREDIENTS

- 2 pounds turkey breast
- 1 cup all-purpose flour
- 2 eggs, cage-free
- 2 1/3 cups breadcrumbs
- 1/3 cup Parmesan cheese, grated
- 2 teaspoons Lillie's Lemon Pepper

DIRECTIONS

Slice the turkey into cutlets. In a bowl, season the turkey with the lemon pepper and pound them to 1/4-inch thick. Bread the cutlets using the flour, egg and breadcrumbs. Once breaded, place on a wire rack to rest.

Preheat the oven to 350 F.

Bake for 15 minutes or until golden crispy and the internal temperature reaches 165 F.

Side dishes

Herb-Crusted Portobello Mushroom
Green Tomato Chow Chow

