



TURKEY MILANESE WITH HEIRLOOM TOMATO SALAD AND GREEN GODDESS DRESSING

Servings: 30

Ingredients

For the turkey

- 10 pounds boneless, skinless turkey breast (sliced into 4-ounce cutlets)
- 6 cups all-purpose flour
- 12 eggs, lightly beaten
- 12 cups breadcrumbs
- 3 tablespoons kosher salt
- 2 tablespoons ground black pepper
- 1 quart canola oil
- 1 pound unsalted butter

For the dressing

- 2 teaspoons kosher salt
- 2 teaspoons black pepper
- 1 teaspoon granulated garlic
- 1 teaspoon onion powder
- 1 cup parsley
- 1 cup basil leaves, packed
- 1 cup extra-virgin olive oil
- 1 cup lemon juice
- 2 cups sour cream

For the salad

- 8 pints heirloom cherry tomatoes, cut in half
- 8 seedless cucumbers, medium dice
- 2 red onions, thin slice
- 2 pounds arugula

Directions

For the turkey

In a bowl combine the smoked paprika, kosher salt, Spread the turkey cutlets over 3 feet of plastic wrap. Lay a 2nd sheet of plastic over the cutlets. Using a meat mallet, rolling pin or heavy pan, pound the cutlets, flipping occasionally, until all are evenly flattened and 1/4-inch thick. Put the flour, eggs and breadcrumbs into 3 shallow bowls. Season the flour with 2 teaspoons salt and 2 teaspoons pepper. Dip a flattened turkey cutlet into the flour, shaking off any excess, then in the eggs, allowing the excess to run off, and into the breadcrumbs. Once evenly coated, let the cutlet rest on a wire rack for at least 10 minutes. Repeat.

For the dressing

Add the kosher salt, black pepper, granulated garlic, onion powder, parsley, basil and olive oil to a blender. Puree until smooth, and then place in a mixing bowl. Whisk the lemon juice and sour cream together in a separate bowl. Combine both together and keep refrigerated.

For the salad

In a bowl, toss the heirloom tomatoes, cucumbers, red onions and arugula. Refrigerate until ready to serve with the dressing and turkey.

Side dish

Heirloom Tomato Salad



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