

## SPOTLIGHT RECIPE

# TURKEY MILANESE WITH HEIRLOOM TOMATO SALAD AND GREEN GODDESS DRESSING

SERVES 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
- 1 gallon canola oil
- 2 cups grated Parmesan

#### 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

Using a meat mallet, pound out the turkey cutlets in between 2 sheets of plastic. Flip the cutlets on occasion and replace plastic if it becomes torn or worn out. Pound to 1/4-inch thick cutlets. Put the flour, eggs and bread crumbs into 3 shallow bowls. Add the Parmesan to the bread crumbs. 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 bread crumbs. Once evenly coated, let the cutlet rest on a wire rack for at least 10 minutes. Repeat. Heat canola oil to 350 F, then place the cutlets 4 pieces at a time. Let cook until golden brown and the internal temperature reaches 165 F. Serve immediately.

#### 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

