



Tender Breaded Turkey Cutlets

Savannah · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

I came up with this thinking of a different way to serve the turkey breast. The sour cream seals in the moisture and no one would ever guess that it's in there. A great new way to try turkey. This is my husband's new favorite turkey dish.

Ingredients

- 1 cup Italian seasoned dry bread crumbs - ¼ cup grated Parmesan cheese - 4 turkey breast cutlets
- 1/4 inch thick - ½ cup fat free sour cream - 1 tablespoon extra virgin olive oil

Instructions

1. Mix the bread crumbs and cheese in a shallow dish. Spread both sides of turkey with sour cream and press into the bread crumb mixture to coat. Heat the oil in a skillet over medium heat. Place turkey in the skillet and cook 5 to 7 minutes on each side.
2. until lightly browned and cooked through.