

CHIPOTLE TURKEY CUTLETS WITH CHARRED CORN SALSA

1 cup GOOD EATS Corn relish
1 1/4 pounds fresh turkey breast fillets
2 teaspoons chipotle chile powder
4 tablespoons corn oil
1 medium green bell pepper, diced
1 small red onion, diced
1/4 cup chopped fresh cilantro
1 tablespoon fresh lime juice
Lime wedges

Sprinkle turkey on both sides with chile powder; sprinkle with salt. Heat 1 tablespoon oil in large skillet over medium-high heat. Add half of turkey and sauté until cooked through, about 1 1/2 minutes per side. Transfer to plate. Repeat with 1 tablespoon oil and remaining turkey.

Add 2 tablespoons oil to drippings in skillet. Add bell pepper and onion; sauté 3 minutes. Increase heat to high and add corn relish. Sauté until peppers begin to brown, about 3 minutes longer. Stir in cilantro and lime juice. Season salsa with salt and pepper; transfer to medium bowl. Return turkey to skillet and reheat, about 1 minute. Spoon salsa over turkey and serve with lime wedges.