

Good Eats *Recipes*

Turkey Cutlets with Corn Salsa

What You Need:

1 1/4 pounds fresh turkey breast fillets
2 teaspoons chipotle chile powder
2 tablespoons corn oil
1 jar GOOD EATS Corn Salsa
Lime wedges

Directions:

Sprinkle turkey on both sides with chile powder; sprinkle with salt. Heat 2 tablespoons oil in large skillet over medium-high heat. Add turkey and sauté until cooked through, about 1 1/2 minutes per side. Transfer to plate. Spoon salsa over turkey and serve with lime wedges.