

Good Eats Recipes

Turkey Saute with Cranberry Chutney

What You Need:

3/4 teaspoon ground coriander
1/2 teaspoon pepper
1/4 teaspoon salt
1/4 teaspoon ground ginger
2 pounds fresh turkey breast, sliced 1/4-inch thick
2 tablespoons vegetable oil
1/2 cup orange juice
1 tablespoon lemon juice
1 cup GOOD EATS Cranberry Chutney

Directions:

Combine coriander, pepper, salt and ginger. Sprinkle over both sides of each turkey slice. In a large skillet, heat oil over medium-high heat. Saute turkey until lightly browned on both sides, 1-2 minutes per side. Add orange juice and lemon juice. Cover, reduce heat and simmer 7-8 minutes, until turkey is cooked through. Serve immediately with Cranberry Chutney.