



Turkey Cutlets with Gravy

Prep Time
30 min

Cooking Time
20 min

Total Time
50 min

Yields
4 servings



Turkey cutlets with mushrooms gravy are incredibly easy to make and done in under one hour. Button mushrooms, onions, and cream create a delicious gravy, which drenches the juicy cutlets rich, flavourful goodness. And as the turkey chops simmer in the tasty gravy, there's zero chance the meat dries out. You can prepare the recipe with both turkey and chicken cutlets. For a more grownup flavour, use dry white wine instead of water when cooking the gravy. You can also season the sauce with fresh or dried parsley, thyme, or marjoram.

Instructions

1) Fry the cutlets

Wash the turkey cutlets under cold running water and pat dry with paper towels. Season the cutlets with salts and pepper on both sides. Heat the oil in a large heavy bottom skillet. Add the cutlets and fry on both sides for 3 minutes on high heat. A nice brown crust should form on the cutlets.

2) Cook the onions and mushrooms

Add the onions and fry for another 4 minutes, until the onions look translucent. Flip the cutlets again and reduce the heat to medium. Add the button mushrooms, cover with a lid and cook for 3 minutes. Occasionally, stir and move the onions and mushrooms around in the pan.

3) Make the gravy

Pour the heavy cream into the pan and a little water, depending on how thick you want the sauce to be. Cover the pan with a lid and cook the dish for 5 minutes., until the turkey cutlets are tender. Season the mushroom gravy with salt, black pepper and oregano. Serve with bread or pasta.

Ingredients

4 skinless, boneless turkey cutlets (approx. 120 g /4.2 oz each)

2 onions, peeled and chopped

400 g (14 oz) button mushrooms

240 ml (1 cup) heavy cream

120 ml (1/2 cup) water

4 tbsp cooking oil (e.g. canola oil)

salt

black pepper, ground

1 tbsp fresh oregano leaves or 1 tsp dried oregano