

Recipe for: Turkey Breast Diane

Ingredients:

1 lb. turkey breast cutlets
2 tsp. lemon pepper
2 tsp. lemon juice (use fresh squeezed or bottled)
1 tbsp. Worcestershire sauce
1 tsp. Dijon mustard
1 tsp. parsley
Lemon for garnish
Olive oil

Preparation:

Coat a large skillet with olive oil; let warm for 30 seconds.

Add turkey; sprinkle with lemon pepper and cook for 3 to 5 minutes on each side until browned and no longer pink in the center.

Combine remaining ingredients in a small bowl, mixing well. Add to pan and cook until heated through. Garnish with lemon and parsley.