

## Herb-Crusted Turkey Cutlets (recipe serves four)



Who would have thought that cornflakes would play an important role in a turkey dinner? Tossed with parsley, basil, and rosemary, cornflakes are not just for breakfast anymore.

### INGREDIENTS

- 4 skinless boneless turkey breast halves
- 2 cups crushed corn flakes
- 2 eggs beaten with 1 tablespoon water
- 3 tablespoons chopped parsley
- 2 tablespoons vegetable oil
- 2 tablespoons chopped basil
- 1/2 tablespoon chopped rosemary
- 2 teaspoons salt
- 1 teaspoon pepper
- Lemon wedges

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1. Preheat the oven to 450 degrees.
2. In a shallow pie pan, combine the cornflakes with the parsley, basil, rosemary, salt and pepper.
3. Dip each turkey breast in the egg wash and dip into the cornflake mixture to completely coat.
4. Place the coated turkey breasts on a cookie sheet and bake in the oven until completely cooked through, about 20-25 minutes.
5. Serve immediately, along with the lemon wedges.



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