



Grilled Rosemary Lemon Turkey Cutlets with Yukon Potatoes and Broccoli

Makes 4 portions

Ingredients:

¼ cup	Olive Oil
3 TB	Lemon Juice
2 tsp	Rosemary - fresh, minced
2 cloves	Garlic – minced
	Salt and Pepper to taste
1 ½ lbs.	Yukon Gold Potatoes – cut in wedges
1 ½ lbs.	Broccoli – cut into spears - Blanched
4 each	Turkey Cutlets (6 ounces each) 1/3" thick
As desired	Harissa

Directions:

In a bowl combine the olive oil, lemon juice, rosemary and garlic. Season with salt and pepper and mix to blend well

In another bowl, combine the cut potatoes with about 2 TB of the dressing – toss to blend. Set aside

Pour the remaining dressing over the turkey cutlets and allow to marinate for at least 15 minutes, covered in the refrigerator.

Heat the grill until very hot

Place the potatoes on the grill and allow to make grill marks – then flip and continue cooking until tender to the fork

Place the turkey and broccoli on the grill – create cross marks, flip and finish cooking until the turkey reached the proper internal temperature.

Place the broccoli and potatoes on the plate.

Place the turkey on the plate and serve with Harissa if desired.