



Turkey Piccata with Mushroom Risotto

10 portions

Ingredients:

Risotto

12 cups chicken broth, divided
 6 Tbsp olive oil, divided
 1 lb Portobello mushrooms, thinly sliced
 2 lbs white mushrooms, thinly sliced
 4 shallots, diced
 3 cups Arborio rice
 1 cup dry white wine
 6 Tbsp finely chopped chives
 8 Tbsp butter
 2/3 cup freshly grated Parmesan cheese

Piccata

4 lbs JENNIE-O® Boneless Raw Rotisserie Turkey Breast, #0109-56
 Salt and pepper
 1 cup all-purpose flour
 4 Tbsp finely chopped shallots
 1 cup white wine
 2/3 cup freshly squeezed lemon juice
 4 Tbsp freshly chopped parsley leaves
 ½ cup butter

Instructions:

Risotto:

1. In a sauce pan, warm broth over low heat.
2. Warm 4 T. olive oil in a large pan over medium heat.
3. Stir in the mushrooms, and cook until soft, about 3 minutes.
4. Remove mushrooms and their liquid, and set aside.
5. Add 2 tablespoons olive oil to skillet, and stir in the shallots. Cook 1 minute.
6. Add rice, stirring to coat with oil, about 2 minutes.



7. When the rice has taken on a pale, golden color, pour in wine, stirring constantly until the wine is fully absorbed.
8. Add 1 cup broth to the rice, and stir until the broth is absorbed.
9. Add broth 1 cup at a time, stirring often, until the liquid is absorbed, about 15 to 20 minutes.
10. Remove from heat, and stir in mushrooms with their liquid, butter, chives, and parmesan.

Piccata:

1. Preheat oven to 350°F. Cut turkey into thin ½-inch pieces.
2. Season with salt and pepper, then dredge in flour.
3. Brown each side of turkey in pan over medium heat with 8 T. butter.
4. Bake until turkey reaches 165°F.
5. Heat shallots, wine, lemon juice, parsley, and butter.
6. Simmer for 3 minutes. Pour sauce over turkey.

Recipe and photo courtesy of

