



Turkey Katsu

4—6 portions

Recipe and photo courtesy of Jennie'o

Ingredients:

Cucumber Mint Raita

2 cups	whole milk yogurt	4	green serrano chiles
1	lemon (zest)	1 tsp	saffron stems, infused in 4 tablespoons water (optional)
1	English cucumber (peeled, deseeded and diced)	1	lemon (juice and zest)
1 bunch	mint (rough chop)	1 tsp	hot chili powder
1 pinch	salt	1 tsp	red chili powder
		1 tsp	ground cumin

Turkey

1 piece	JENNIE-O® Slow Roasted Shredded Dark Turkey	1 tsp	ground coriander
2"	ginger root	1 tsp	ground cinnamon
4	garlic cloves	1 tsp	ground turmeric
1 pinch	salt	1 tsp	dried mint
1 tsp	sugar	3 tbsp	whole milk yogurt

Instructions:

Cucumber Mink Raita:

Combine all ingredients in a bowl and chill.

Turkey:

1. Peel the ginger, scraping with the edge of a spoon. Chop roughly.
2. Peel and chop the garlic. In a blender, puree the ginger, garlic and salt with a little water until it becomes a fine paste.
3. Finely mince the green chilies.
4. Add the ginger/garlic paste and the chilies and massage well into the meat. (You may want to use gloves for this to stop your hands from staining and to protect your skin from the heat of the chilies.)
5. Add the saffron water, lemon juice and zest, and massage well into the meat.
6. Combine the dry spices with the yogurt to create a paste.
7. Place the turkey on a foil lined baking tray. Pour the sauce over the meat until every piece of turkey has a good covering. Cover with plastic wrap and allow let sit for one hour. There is no need to place in the fridge, but if you do, make sure you allow time for the turkey to come back to room temperature before cooking.
8. Cook at 350 °F for 20 minutes. Break apart gently.
9. Before serving, sprinkle with freshly squeezed lemon juice.
10. Serve with a cucumber and mint raita (see recipe).