

# Turkey Picatta

This bright lemony dish is accented with briny capers and a splash of wine for a quick, elegant weeknight supper.

Yield: 4 servings

## INGREDIENTS:

1 lb turkey or chicken scallopine'  
1/2 tsp each salt and freshly ground  
black pepper  
1/2 cup all purpose flour  
2 tsp finely grated lemon zest  
3 tbsp canola oil (approx.)  
4 tbsp butter, divided

1 small shallot, finely chopped  
1/2 cup chicken broth  
1/4 cup Limited Edition Vermentino  
White Wine  
2 tbsp fresh lemon juice  
1 tbsp minced capers  
1 tbsp chopped fresh parsley (approx.)

## Suggested Accompaniments

Roasted or steamed baby potatoes and buttered carrots

## METHOD:

Season turkey with salt and pepper. Stir flour with lemon in a shallow bowl. Dredge turkey lightly in flour mixture. (Discard any leftover flour mixture.)

Heat 1 tbsp oil in a large, nonstick skillet set over medium-high heat. In batches, brown scallopine for 1 minute per side (adding fresh oil between batches as needed). Remove to a plate; tent with foil.

Reduce heat to medium. Add half the butter. Sauté shallot for 2 to 3 minutes or until translucent. Add wine, broth and lemon juice. Simmer for 3 to 4 minutes or until reduced by one third.

Reduce heat to low. Stir in remaining butter, capers and parsley just until combined. Nestle in turkey; cook, turning, until turkey is cooked through and saucy. Transfer to a platter and drizzle with pan juices. Garnish with additional parsley.

**TIP:** \*Scallopine means thin slices of meat and can usually be purchased, pre-sliced, at the meat counter. To make your own, buy 1 lb turkey breast and slice thinly against the grain. If needed, pound to an even 1/4-inch thickness.



PAIR WITH: Limited Edition Vermentino White Wine



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