

Turkey breast with walnut sauce *(Meat main dishes)*



Preparation

Salt the slices of turkey. Finely chop the walnuts and set aside. Lightly oil a frying pan and toast the slices of turkey on one side. Turn the slices over, put a slice of cheese on each, sprinkle with the chopped nuts and add the cream. Finish cooking with the cream until it becomes thick and sauce-like. Serve hot.

Tips

If you are not fond of turkey or do not have any to hand, use a common chicken breast instead. The outcome will also be lovely!

Trivia

Americans spend all year breeding turkeys in preparation for Thanksgiving, a festival that takes place every year on the fourth Thursday of November. Each family has its own recipe for the famous stuffed turkey. Suffice it to say that on the East Coast it is common to stuff the turkey with oysters! Common to all of America, however, is the tradition of serving the turkey with sweet potatoes, gravy, cranberry sauce and pumpkin pie.

Information

Preparation 20 minutes

Total Time 15 minutes

Serves X Serves 2 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Turkey breast 250 grams

Fresh cream 250 millilitres

Walnut 100 grams

Cheese 100 grams (Edam, sliced)