

Roman Turkey – Jamie Chepeka

Ingredients

- 3 boned turkey breasts
- ¼ cup flour
- 1/3 cup lemon juice
- 2/3 cup olive oil
- ½ tsp salt
- ¼ tsp pepper
- Parmesan cheese

Method

1. Cut turkey into ¼" cubes and roll in flour.
2. Beat together lemon juice, olive oil, salt and pepper.
3. Pour over turkey cubes and marinate for 4 hours.
4. Roll in parmesan cheese and fry (use a spray or butter, whatever you prefer).
5. Enjoy!