

Roman Turkey – Jamie Chepeka

Ingredients

- 3 boned turkey breasts
- $\frac{1}{4}$ cup flour
- $\frac{1}{3}$ cup lemon juice
- $\frac{2}{3}$ cup olive oil
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ tsp pepper
- Parmesan cheese

Method

1. Cut turkey into $\frac{1}{4}$ " 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!