

ENTREE

Italian Turkey Medallions with Lemon Butter Cream Sauce

Farmer-Owned
LAND O LAKES
FOODSERVICE

RealLemon.
100% LEMON JUICE
FROM CONCENTRATE

BUTTERBALL

Angela Mia.

Ventura Foods

 **WAYPOINT**


culinary connection
turning insights into fresh ideas in foodservice



Italian Turkey Medallions with Lemon Butter Cream Sauce

CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Land O Lakes®	6 oz.	Extra Melt® Monterey Jack Cheese Sauce	39006	
Land O Lakes®	3 oz.	Spreadable Light Butter with Canola Oil	15202	
	2.5 tbsp.	Garlic, Finely Chopped		
	1 tsp.	Lemon Zest, with Extra Reserved For Garnish		
Keurig Dr Pepper®	2 tbsp.	ReaLemon® Juice	10002636	
Butterball®	16 ea.	NAE Turkey Breast Medallions	2265592012	
Conagra® Foodservice	14 oz.	Angela Mia® Petite Diced Tomatoes (GMO Free, Kosher)	2700039050	
	¼ cup	Basil, Chopped and Whole Leaves For Garnish		
	2 tsp.	Garlic, Finely Chopped		
	To taste	Salt		
Ventura Foods®	2 tbsp.	Balsamic Vinaigrette Dressing	12675VEN	

DIRECTIONS:

1. Preheat the oven to 350°.
2. For the lemon butter cream sauce: Combine the cheese sauce and butter in a large sauce pan.
3. Heat the sauce until the butter is melted, stirring occasionally to combine. Stir in the lemon zest and ReaLemon®. Heat to 165° and set aside to keep warm.
4. For the tomato topping: Combine the tomatoes, basil and garlic in a large bowl. Toss the tomato topping with the vinaigrette.
5. For Service: Shingle the turkey medallions in a chafing dish, cover with foil and roast the turkey until the internal temperature reaches 165°.
6. Take the turkey out of the oven and top with the tomato mixture.
7. Finish with lemon butter sauce over the top and serve immediately.
8. Garnish with fresh basil and lemon zest.

Yield: 4 Servings



Recipe Created by:
Chef Marisa Vieira

