



Turkey Katsu

4—6 portions

Recipe and photo courtesy of Jennie'o

Ingredients:

Cucumber Mint Raita

		4	green serrano chiles
2 cups	whole milk yogurt	1 tsp	saffron stems, infused in 4 tablespoons water (optional)
1	lemon (zest)	1	lemon (juice and zest)
1	English cucumber (peeled, deseeded and diced)	1 tsp	hot chili powder
1 bunch	mint (rough chop)	1 tsp	red chili powder
1 pinch	salt	1 tsp	ground cumin

Turkey

1 piece	JENNIE-O® Slow Roasted Shredded Dark Turkey	1 tsp	ground coriander
1 piece	JENNIE-O® Slow Roasted Shredded Dark Turkey	1 tsp	ground cinnamon
2"	ginger root	1 tsp	ground turmeric
4	garlic cloves	1 tsp	dried mint
1 pinch	salt	3 tbsp	whole milk yogurt
1 tsp	sugar		

Instructions:

Cucumber Mink Raita:

Combine all ingredients in a bowl and chill.

Turkey:

1. Peel the ginger, scraping with the edge of a spoon. Chop roughly.
2. Peel and chop the garlic. In a blender, puree the ginger, garlic and salt with a little water until it becomes a fine paste.
3. Finely mince the green chilies.
4. Add the ginger/garlic paste and the chilies and massage well into the meat. (You may want to use gloves for this to stop your hands from staining and to protect your skin from the heat of the chilies.)
5. Add the saffron water, lemon juice and zest, and massage well into the meat.
6. Combine the dry spices with the yogurt to create a paste.
7. Place the turkey on a foil lined baking tray. Pour the sauce over the meat until every piece of turkey has a good covering. Cover with plastic wrap and allow let sit for one hour. There is no need to place in the fridge, but if you do, make sure you allow time for the turkey to come back to room temperature before cooking.
8. Cook at 350 °F for 20 minutes. Break apart gently.
9. Before serving, sprinkle with freshly squeezed lemon juice.
10. Serve with a cucumber and mint raita (see recipe).