



## Spiedini-Style Turkey Skewers

Turkey breast fillets makes a quick and easy entrée. This recipe, with an Italian flair will please both family and friends.

**Yield:** 8 portions; 3 ounces each

**Timing:** Prep time = about 30 minutes to slice, coat with crumbs and skewer.

Cooking time = 10 to 12 minutes per batch (may need to cook in two batches)

### **Ingredients**

2 pounds thinly sliced, boneless turkey fillets

1/3 cup olive oil or canola oil

¾ cup Italian seasoned panko bread crumbs

½ cup grated parmesan cheese

2 teaspoons grated lemon zest

½ teaspoon garlic powder

Skewers (soak wooden skewers in water at least 15 minutes before using)

Lemon wedges, (optional)

Finely chopped fresh herbs (basil, oregano, parsley), (optional)

### **Method of Production (Instructions)**

Slice each filet into ¾-inch wide x about 2-inch long strips.

Pour olive oil into shallow dish.

On sheet of waxed paper, combine bread crumbs, parmesan, lemon zest and garlic powder.

Dip each turkey strip in olive oil and then into bread crumb mixture.

Thread each strip onto skewers leaving a small amount of space between strips.

Place skewers on well-oiled grid over medium-high heat; sear on each side to char crumb coating. Move skewers to indirect heat and continue cooking, turning frequently, 8 to 10 minutes until turkey reaches an internal temperature of 165 F. If desired, serve with lemon wedges and garnish with finely chopped fresh herbs.

Makes 8 servings

TIP:

You may need to cook in batches, depending on grill size and number of skewers used. (I used 10 long metal skewers which do not all fit on my grill at one time.)