

Blueberry Chutney Turkey

Blueberry Chutney Turkey Ingredients:

2 lemon garlic turkey breast tenderloins (30 ounces)

1 tablespoon extra-virgin olive oil

1 cup fresh blueberries (rinsed)

1/3 cup water

1/4 cup mango chutney

1 tablespoon Dijon mustard

1 tablespoon jalapeno pepper jelly

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Prep= 30 minutes, Makes 4 servings

1. Preheat grill on medium-high. Cut tenderloins diagonally, across length, into about eight 1-inch thick slices (medallion cut). Drizzle oil over both sides of slices. Wash hands.
2. Place turkey on grill, using tongs; close lid (or cover with foil). Grill 5-6 minutes on each side or until internal temperature reaches 170 degrees.
3. While turkey grills, place remaining ingredients in small saucepan on medium-high. Cook 8-10 min, whisking often, until blueberries break up and flavors are well blended. Serve sauce over turkey.

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