



TURKEY BREAST TENDERLOINS w/RASPBERRY SAUCE

Basic Lifestyle

INGREDIENTS

2 turkey breast tenderloins (5 ounces each)
1/8 TSP salt
1/8 TSP pepper
2 TSP olive oil
1 TSP cornstarch
1/4 cup cranberry-raspberry juice
2 TBS Heinz 57 steak sauce
2 TBS red raspberry preserves
1/2 TSP lemon juice

INSTRUCTIONS

—Sprinkle turkey with salt and pepper. In a large nonstick skillet over medium heat, brown turkey in oil on all sides. Cover and cook until a thermometer reads 165°, 10-12 minutes. Remove and keep warm.

—Combine cornstarch and juice until smooth; add to the pan. Stir in the steak sauce, preserves and lemon juice. Bring to a boil; cook and stir until thickened, about 1 minute. Slice turkey; serve with sauce.

SERVING INFO: (Yields 2 servings)

1 tenderloin with 1/4 cup sauce = 1 P, 1/2 FT

See photo of recipe at [Instagram](#) and [Facebook](#).