

# Turkey Breast in White Wine



**Serves 3**

**Prep 10 mins**

**Cooking 20 mins**

**Easy**

## **Ingredients**

500g turkey breast meat

1/2 bottle of white wine

flour

Oil for frying

1. Cut the turkey breast into 3 slices. Coat in flour and fry for 2 mins. Arrange fried slices in a greased baking dish, add wine and bake in the oven for 15 mins. Alternatively, cook on top of the stove on medium heat in a deep frying pan. Simmer for 15 mins. If needed take a tbsp of corn flour, add a tbsp of water and mix. Add a little to the sauce to thicken.
2. Serve hot as a main course, with roast potatoes or mash and vegetables.