

Parmesan Turkey Strips

Found in pattern #105 'Strut'n Tom'

Preheat oven to 400 degrees

Ingredients:

Turkey Breast	8 fillets
Milk	$\frac{1}{4}$ cup
Egg	1
Onion Powder	$\frac{1}{4}$ teaspoon
Parmesan cheese	$\frac{2}{3}$ cup
Dried Basil	$1 \frac{1}{4}$ teaspoon
Dried Thyme	$\frac{3}{4}$ teaspoon
Bread Crumbs	$\frac{2}{3}$ cup
Pepper	$\frac{1}{4}$ Teaspoon

Directions:

Spray baking sheet with non-stick spray; set aside. Cut turkey into strips. In a small bowl, combine milk and egg; mix well. In a separate bowl, combine remaining ingredients. Dip turkey strips into milk mixture, then roll in breadcrumb mixture; coat well. Place on baking sheet and bake at 400 degrees for 18 minutes or until golden.

