

Cheesy CHEETOS® Turkey Parm

Ingredients

General:

- 2 24 oz jars your favorite red sauce
- 3/4 lb sliced whole milk mozzarella
- 1/4 lb Parmigiano Reggiano
- 6 sage leaves (garnish)

Stuffing Seasoned CHEETOS® Fried Turkey Cutlets

- 1 15 oz bag CHEETOS® Crunchy Cheese Flavored Snacks
- 6 large sage leaves
- 2 3-inch sprigs rosemary leaves picked
- 2 large sprigs thyme leaves picked
- 6 large eggs
- 1 ½ cups cornstarch
- 2 ½ lbs turkey breast, cut into 8 oz portions (1/2 inch thick)
- 1/2 cup olive oil

How to make it

1. Most turkey breasts are sold as whole pieces, roughly 2 ½ to 3 lbs in weight. If you can find a butcher to prepare cutlets for you, wonderful. Ask for 6 8 oz 1/4 cutlets.
2. If not...
3. Take your turkey breast and trim off any odd bits, then divide it into even portions by weight; around 8 oz per piece. Depending on the weight of your breast, you may get more and that's okay!
4. Place each piece between two pieces of parchment and pound out with a rolling pin, meat mallet, or other blunt instrument until even across and 1/2 inch thick and set aside.



PREP
TIME
10 min



COOK
TIME
20 min



TOTAL
TIME
30 min



SERVING
6

Made with



CHEETOS® Crunchy Cheese Flavored Snacks

5. Season turkey breast cutlets with salt and pepper.
6. Set into a large wide bowl, and then in two other bowls add cornstarch and beaten eggs separately.
7. Add olive oil into the deep frying pan and bring to 350°F.
8. Take each individual turkey cutlet and dust into cornstarch, shaking off excess and then dipping into egg and then finishing in CHEETOS® dust.
9. Fry each piece in oil, and fry until crisp and golden on each side, roughly two minutes per side.
10. Remove each piece to a sheet tray when finished, arranging pieces so they fit.
11. Top each piece with 1/4 cup sauce and spread to cover almost to the edge. You will have almost half the sauce left over! Enough to double the portion for a large family or make a side of pasta.
12. Liberally grate parmigiano reggiano over the top of everything; you may not use it all.
13. Evenly distribute slices of mozzarella over the tops of cutlets, and set into the oven to melt and brown, it should take roughly 15 minutes.
14. Top each piece with sage leaf and crushed CHEETOS® for garnish, serve immediately.