

Turkey Medallions with Cranberry Shallot Sauce

Yield: 6 portions



INGREDIENTS

- 2 turkey tenderloins (about 1½ lb total)
- ¾ tsp salt, divided
- ¼ tsp freshly ground pepper
- 4 tsp canola oil, divided
- 4 shallots, peeled and quartered
- 2 tsp chopped fresh thyme
or ½ tsp dried
- ¾ cup chicken broth
- 1½ cups fresh or frozen (not thawed)
LOCAL cranberries
- ¼ cup dried LOCAL cranberries
- 2 Tbsp. light brown sugar, or to taste
- 1 Tbsp. fruit-flavored vinegar, such as
raspberry or pomegranate

INSTRUCTIONS

- Preheat oven to 450F
- Sprinkle turkey with 1/4 tsp salt and pepper.
Heat 2 tsp oil in large skillet over medium heat.
- Cook turkey, turning to brown all sides, about 5
min. total. Transfer to a baking sheet. Bake 15
to 25 min., until an instant-read thermometer
registers 165F.
- Meanwhile, add remaining 2 tsp oil to the pan.
Add shallots and cook, stirring occasionally, until
browned, about 3 min. Add thyme and cook until
fragrant. Add broth and cook for 1 min., stirring
to scrape up any browned bits. Stir in fresh and
dried cranberries and cook 6 to 7 min., until most
of the fresh cranberries have broken down. Stir
brown sugar, vinegar and remaining 1/2 tsp salt
into sauce; cook 1 min. Cover and remove from
the heat.
- Let the turkey rest on a clean cutting board
for 5 min. Thinly slice; serve topped with
cranberry sauce.

Bon Appetit!

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