

Turkey Tenderloin with Chilies and Tequila

Ingredients

1 Lb. TURKEY TENDERLOIN,
trimmed and cut into bite sized cubes

½ Cup tequila

Peppers

2 Cups tomatillos, husks removed,
washed, and coarsely chopped

½ Cup green chili, roasted, peeled,
seeded, and chopped

2 serrano chilies, finely chopped

Dry spices

1 Tbsp. chili powder

1 Tsp. ancho chili powder

1 Tsp. chipotle chili powder

1 Tsp. paprika

1 Tbsp. Wondra Flour

Directions

Mix dry spices in a small bowl.

Chop and mix peppers in a bowl

Dust turkey with dried spices.

Sauté tenderloin chunks in olive oil adding the fresh chilies a little at a time.

Flame with tequila.

Serve hot.

Yields 5 servings

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