



# Corn-flaked Turkey

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 lb of Turkey  
2 eggs  
1.5 cups of crushed corn-flakes  
Salt  
Pepper  
Paparika  
Curry Powder  
Butter

Golden Curry Pkg - 2 bars ( You can get a package of Golden Curry at most oriental stores that have Japanese goods. They come in mild, medium-hot, and hot. Use whatever you like)

## Instructions

This dish is simple enough for anyone to make. We are making the turkey "schnitzel" in the top left. Schnitzel is typically a breaded pork cutlet but since I don't eat pork I've had to substitute it with turkey.

### Preparation:

First, crush the corn flakes in a mortar with a pestle. Make sure to not crush them too finely. Next, cut the turkey into approximately 3in x 3in slices. The reason for this small size is so that we can cook the turkey inside easily and don't burn the corn-flakes that will cover them later. Once all the turkey has been sliced, it is time to season it.

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Sprinkle salt, pepper, paprika, and curry on both sides of the turkey to taste. Personally, I like to sprinkle salt and pepper lightly and then sprinkle both the paprika and curry powder a little more liberally.

Next, dip a slice of seasoned turkey into a bowl of 2 scrambled eggs until it is covered. Afterwards, immediately cover the egg-dipped slice into the crushed corn-flakes. Repeat this procedure until you are finish with all slices of turkey.

Cooking:

In a pan, heat some butter. Once it's hot, bring the corn-flaked turkey "schnitzel" over and fry them until cooked inside. In a pot, put 1 cup of water and 2 bars of the Golden Curry and bring the sauce to a boil.