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# Honey-Mustard Turkey Cutlets and Potatoes

**Prep Time:** 15 mins

**Cook Time:** 30 mins

**Total Time:** 45 mins

## Ingredients

- 3 medium leek(s), white and light green parts only, thinly sliced
- 1 pounds potato, yukon gold, thinly sliced
- 2 tablespoon oil, canola, divided
- 1/2 teaspoon pepper, black ground, divided
- 1/4 teaspoon salt, divided
- 3 tablespoon honey
- 3 tablespoon mustard, Dijon
- 1 1/2 teaspoon curry powder
- 1 pounds turkey, cutlets

## Recipe Tip:

If you can find it, organic raw honey is your best bet.

## Preparation

Preheat oven to 450°F. Coat a rimmed baking sheet with cooking spray.

Place sliced leeks in a colander; rinse and drain well. Toss the leeks, potatoes, 1 tablespoon oil, 1/4 teaspoon pepper and 1/8 teaspoon salt on the prepared baking sheet. Bake for 15 minutes, stirring once.

Meanwhile, whisk the remaining 1 tablespoon oil, honey, mustard and curry powder in a small bowl until smooth. Sprinkle both sides of cutlets with the remaining 1/4 teaspoon pepper and 1/8 teaspoon salt.

Reduce heat to 400°F. Toss the leeks and potatoes with 2 tablespoons of the honey-mustard sauce. Place the cutlets on top of the vegetables and spread the remaining sauce over the cutlets. Return to the oven and bake until the turkey is cooked through and the potatoes are tender, 12 to 15 minutes more.