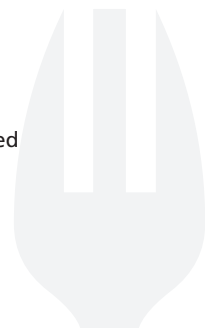


- » 1/2 cup low-sodium chicken broth
- » 1, 16-oz boneless turkey breast tenderloin, cut into 4 pieces
- » 1 tsp olive oil
- » 1 cup chopped onion
- » 2 cloves minced garlic
- » 1/2 cup chopped celery
- » 4 cups sliced mushrooms
- » 1/2 cup chopped fresh parsley, divided
- » 1/2 tsp poultry seasoning
- » 1/2 tsp marjoram
- » 1 tsp salt-free herb seasoning blend
- » 1/2 cup white cooking wine
- » 1 tbsp cornstarch
- » 2 tbsp water
- » 6 cups red potatoes, cut into 1-inch cubes



## Nutritional Content

Per Serving

Calories	307 cal	Cholesterol	70mg
Protein	34g	Sodium	332mg
Carbohydrate	38g	Calories from Fat	7%
Fat	2g	Fiber	5g
Saturated Fat	0.5g		

In a large saucepan over medium-high heat, add chicken broth. When boiling, add turkey breast pieces and cook for 5 to 6 minutes, turning once. Remove turkey pieces and set aside. Add olive oil, chopped onion, and garlic to saucepan. Cook 1 minute. Add celery, mushrooms, 1/4 cup fresh parsley, poultry seasoning, marjoram, salt-free herb seasoning blend, and white cooking wine. Cook for 2 minutes and add turkey pieces back. Mix cornstarch with water and add to saucepan. Cover and reduce heat; simmer for 15 minutes. Meanwhile, steam red potato cubes and sprinkle with remaining 1/4 cup fresh parsley. Serve turkey tenderloin pieces with mushroom sauce over potatoes. Serves 4.

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