

Mango Glazed Turkey Breast

From David Nuno



Ingredients:

4 boneless, skinless turkey breasts, each sliced in half lengthwise

1 Cup GOYA Mango Chunks

3/4 Cup GOYA Mango Pulp

1 TBSP GOYA Olive Oil

2 TBSP GOYA agave

1 TBSP GOYA Minced Garlic

Dash of GOYA sea salt

Dash of pepper

Instructions:

Preheat oven to 350 degrees.

In a small pan, sauté garlic in oil for 2 minutes and set aside.

Drizzle turkey with agave, mango pulp and sprinkle with sautéed garlic, sea salt and pepper. Place turkey breasts in baking dish and place mango chunks around them.

Bake about 45 minutes until turkey is done throughout.