

Smoked Turkey Breast with Dill

Easy smoked turkey breast with dill recipe. Perfect for breakfast or sandwiches. Ready in 15 minutes with simple ingredients and bold flavors.

10	5	15	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Smoked Turkey Breast with Dill

Ingredients

- 10 oz turkey
- 1 sprig dill
- 0 black pepper
- 1 tbsp butter

Instructions

- 1 Prepare the turkey**
Cut the 10 oz smoked turkey breast into uniform 1-inch cubes.
- 2 Heat the pan**
Heat a medium frying pan over medium heat (325°F/165°C).
- 3** Add 1 tablespoon butter to the heated pan and let it melt completely, swirling to coat the bottom.
- 4 Cook the turkey**
Add the turkey cubes to the pan in a single layer and cook for 3-4 minutes, stirring occasionally, until the pieces are golden brown on all sides.
- 5 Add seasonings**
Strip the leaves from 1 sprig of fresh dill and chop them finely, then add to the pan along with black pepper to taste.
- 6** Stir gently for 1 minute to distribute the dill and pepper evenly throughout the turkey.
- 7 Serve**
Remove from heat and transfer to serving plates immediately while hot.

Tips

- Buy the highest quality smoked turkey breast from the deli counter rather than pre-packaged slices for better texture and flavor.
- Cut the turkey into uniform pieces to ensure even browning and cooking throughout.
- Don't overcrowd the pan – cook in batches if necessary to maintain proper browning temperature.

Add the dill at the end of cooking to preserve its delicate flavor and bright color.

Use unsalted butter to control the sodium content, as smoked turkey can already be quite salty.

Serve immediately while warm for the best taste and texture experience.

Save any leftover herb-infused butter in the pan to drizzle over the finished dish for extra flavor.

Taste and adjust seasoning carefully, as smoked turkey varies in saltiness between brands.