



Oven-Roasted Turkey Breast

GF
option

INGREDIENTS

1 tbsp Gustare Vita olive oil
1 tsp Hy-Vee dried oregano
1 tsp Hy-Vee dried rosemary
1 tsp Hy-Vee paprika
½ tsp Hy-Vee salt
½ tsp Hy-Vee onion powder
½ tsp Hy-Vee garlic powder
½ tsp Hy-Vee dried thyme
½ tsp Hy-Vee ground black pepper
1 (2½-lbs.) fresh split bone-in turkey breast

PREPARATION

- 1** Preheat oven to 350°. Stir together olive oil, oregano, rosemary, paprika, salt, onion powder, garlic powder, thyme, and black pepper.
- 2** Loosen turkey skin from breast by gently sliding fingers underneath skin, being careful not to tear skin. Spoon half of seasoning mixture underneath skin, spreading gently to cover breast meat. Rub remaining seasoning over skin on outside of turkey breast.
- 3** Place in a 13x9-inch baking pan, skin side up. Roast 1 hour 5 minutes to 1 hour 15 minutes or until internal temperature reaches 165° in thickest part of breast. If necessary, cover with foil to prevent overbrowning. Remove from oven. Let rest 15 minutes before slicing.

NUTRITION FACTS

Calories: 490
Total Fat: 24g
Saturated Fat: 6g
Trans Fat: 0g
Cholesterol: 185mg

Sodium: 450mg
Carbohydrates: 1g
Fiber: 1g
Sugar: 0g
Protein: 63g