



HANDCRAFTED  
ALL PURPOSE SEASONING

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## Herbed Turkey Breast with SLOMIXX® All-Purpose Seasoning



### Ingredients

- 1 whole turkey breast
- 3 tablespoons of olive oil or melted butter
- 3 tablespoons of SLOMIXX®
- 2 tablespoons of fresh rosemary
- 2 tablespoons of fresh thyme
- 4 garlic cloves, minced
- 1 lemon, halved
- 1 large onion, quartered
- 1 cup of chicken broth



### Directions

1. **Preheat Oven:** Preheat your oven to 375°F (190°C). Place a rack in the center position.
2. **Prepare the Turkey:** Pat the turkey breast dry with paper towels. This helps to ensure a crispy skin.
3. **Season:** Rub the olive oil all over the turkey breast. Sprinkle SLOMIXX® evenly over the turkey, pressing it gently into the skin.
4. **Add Herbs and Aromatics:** Rub the minced garlic, rosemary, and thyme under the skin of the turkey and inside the cavity. Place the halved lemon and quartered onion inside the cavity for added flavor.
5. **Roast:** Place the turkey breast on a rack in a roasting pan. Pour the chicken broth into the bottom of the pan to keep the turkey moist. Roast in the preheated oven for about 1.5 to 2 hours, or until the internal temperature reaches 165°F (74°C) and the skin is golden brown and crispy. Baste occasionally with the pan juices to enhance flavor and moisture.
6. **Rest:** Remove the turkey breast from the oven and let it rest for 15-20 minutes before carving. This allows the juices to redistribute, making the meat more tender and flavorful.
7. **Serve:** Carve the turkey breast and arrange on a serving platter. Garnish with additional fresh herbs if desired.

