

Roasted Turkey Breast

BONELESS TURKEY BREAST

1 TSP. BIDIA POULTRY SEASONING

1 TSP. WEBER STEAK N CHOP

1 TSP. MCCORMICK POULTRY SEASONING

1 TSP. GARLIC SALT

OLIVE OIL

BIG BOSS COOKER OR OVEN

Place seasonings in a pie plate or shallow dish.

Remove breast from packaging and rinse well. Pat dry with paper towels. Rub turkey breast with olive oil and then roll it in seasonings coating well.

Big Boss Directions:

Place on low rack on whole chicken setting for 20 minutes for a 2 lb. breast.

Oven Directions:

Place breast on roasting rack. Bake for first 20 minutes at **450 degrees**. Then turn heat to **350 degrees** and bake until internal temperature reaches 175 degrees. Place a digital thermometer in breast. Some have pop up thermometer to let you know when done.

Both Methods:

Cook until internal temperature is 175 degrees. Let stand 15-20 minutes before carving.