

Roasted Turkey Breast

BONELESS TURKEY BREAST

1 TSP. BADIA POULTRY SEASONING

1 TSP. WEBER STEAK-N-CHOP

1 TSP. MCCORMICK POULTRY SEASONING

1 TSP. GARLIC SALT

OLIVE OIL

Preheat oven to 450 degrees. 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. Place a digital thermometer in center of 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. Some breasts have pop up thermometer to let you know when they are done. If you do not have a thermometer, use package directions, and use the bake time per pound of breast. Cook until internal temperature is 175 degrees. Let stand 15-20 minutes before carving.

Tammy's Tip: Use fresh herbs if available. Thyme, rosemary, and fresh garlic are great on roasting turkey and prime rib. Just chop fine and put in plate with other seasonings.