

Herb Turkey Breast

3 cloves garlic, minced
2 tsp dry mustard
1 Tbsp rosemary, fresh and chopped
1 Tbsp sage, fresh and chopped
1 tsp thyme, fresh and chopped
2 tsp kosher salt
1 tsp black pepper
2 Tbsp extra virgin olive oil (EVOO)
2 Tbsp lemon juice, freshly squeezed
1 whole, bone-in turkey breast, 6.5 – 7 pounds
1 Reynolds oven bag, turkey size

Prep: 25 min

Cook: 90-120 min



Preheat the oven to 325° F.

In a small bowl, combine the garlic, mustard, herbs, salt, pepper, EVOO and lemon juice to make a paste.

Loosen the skin from the meat gently with your fingers and smear half of the paste directly on the meat.

Spread the remaining paste evenly on the skin.

Prepare the turkey bag, following the directions on the box.

Place turkey breast inside turkey bag. Seal and place bag, skin side up, on the bottom of a roasting pan.

Roast the turkey until the skin is golden brown. (Follow the directions on your turkey. Usually takes about 90-120 minutes.)

When the turkey is done, allow it to rest at room temperature for 15 minutes before opening the bag. Slice and serve with the pan juices spooned over the turkey.

Grill Rotisserie Option:

This recipe can be used for a rotisserie turkey breast on your grill. Skip the turkey bag. Secure the turkey breast to the rotisserie rod. Roast turkey until the skin is golden brown and a thermometer reads 165° F when inserted into the thickest and meatiest areas of the breast.

When turkey is done, remove from grill and cover with aluminum foil. Allow it to rest at room temperature for 15 minutes.

Whole Turkey Option:

Double the ingredients above. Follow directions on the turkey bag. Cook time will vary depending on size.

Modified from Ina Garten, Barefoot Contessa