



Slow Cooker Boneless Turkey Breast

Jacob · 29/09/2024



Prep Time

8 hrs 10 mins

Difficult

Medium

Servings

12

Description

I was looking all over for a recipe for a 10pound boneless turkey breast and couldnt really find any so I figured I would just whip up my own It turned out delicious

Ingredients

— - 1 (10 pound) boneless turkey breast - 2 (1 ounce) packages dry onion soup mix - $\frac{3}{4}$ cup water - 2 tablespoons garlic powder - 2 tablespoons onion powder - 1 tablespoon dried parsley - 1 tablespoon seasoned salt (such as Season-All®) - 1 tablespoon dried basil - 1 tablespoon dried oregano

Instructions

1. Place turkey breast into a large slow cooker. Whisk onion soup mix and water in a bowl and pour the mixture over the turkey breast
2. spreading it out to evenly cover the meat. Stir garlic powder
3. onion powder
4. parsley
5. seasoned salt
6. basil
7. and oregano in a bowl until thoroughly combined; sprinkle the seasonings over the turkey breast. Cook on Low until turkey is very tender and the seasonings have flavored the meat
8. 8 to 9 hours. An instant-read meat thermometer inserted into the thickest part of the breast should read at least 165 degrees F (75 degrees C).