



Slow Cooker Cranberry Turkey Breast

Jacob · 29/09/2024



Prep Time

7 hrs 10 mins

Difficult

Medium

Servings

6

Description

Got the recipe from my retired neighbor and the taste is wonderful The second day leftovers can be layered with mashed potatoes whatever turkey slices any cooked veggie with some of the remaining sauce on top and reheated You could use a larger slow cooker and double the recipe easily for company Great with a boneless breast or rolled white and dark meat turkey

Ingredients

— - 1 (16 ounce) can cranberry sauce - 1 (1 ounce) package dry onion soup mix - ½ cup orange juice - 1 (3 pound) boneless turkey breast

Instructions

1. Place the cranberry sauce in a bowl
2. and mash. Mix in the onion soup mix and orange juice together until the mixture is well combined. Spray the inside of a slow cooker with cooking spray
3. and place the turkey breast into the cooker. Pour the sauce ingredients over the turkey breast. Set the cooker on Low
4. and cook until the turkey breast is very tender
5. about 7 hours.