



Instant Pot Frozen Turkey Breast

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 35 mins

Description

Streamline Thanksgiving with Instant Pot turkey cook a frozen spicerubbed turkey over a gravy of apples onions broth and Wondra

Ingredients

- - 2 tablespoons butter - 1 onion
- quartered - 1 apple
- cut into chunks - 3 stalks celery
- chopped - 2 cups chicken broth - 1 (.87 ounce) package turkey gravy mix - 2 teaspoons kosher salt - 2 teaspoons dried thyme - 2 teaspoons dried rosemary - 1 teaspoon ground black pepper - 1 teaspoon dried sage - ½ teaspoon garlic powder - 1 (3 pound) frozen boneless turkey breast (such as Butterball®) - 1 cup water - ½ cup quick-mixing flour (such as Wondra®)

Instructions

1. Turn on a multi-cooker (such as Instant Pot) and the select Saute function. Melt butter in the pot. Saute onion
2. apple
3. and celery until onion and celery are slightly translucent
4. about 5 minutes. Add broth; scrape off bits from the bottom of the pot. Add gravy mix; stir until dissolved. Combine kosher salt
5. thyme
6. rosemary
7. black pepper
8. sage
9. and garlic powder in a small bowl. Rub onto the turkey breast. Lower a trivet into the pot; place seasoned turkey on top. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 50 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
10. 10 to 40 minutes. Mix water and quick-mixing flour together slowly in a bowl until slurry is smooth. Unlock the lid and open the pot; transfer turkey to a plate. Strain the liquid from the pot; return it to the pot and select Saute function. Bring to a boil. Stir in the slurry slowly until gravy is thickened to your satisfaction. Slice turkey and serve with gravy. kimbo Recipe Tip After the turkey is done cooking
11. you can set it under the broiler until the skin is crisped to your liking.