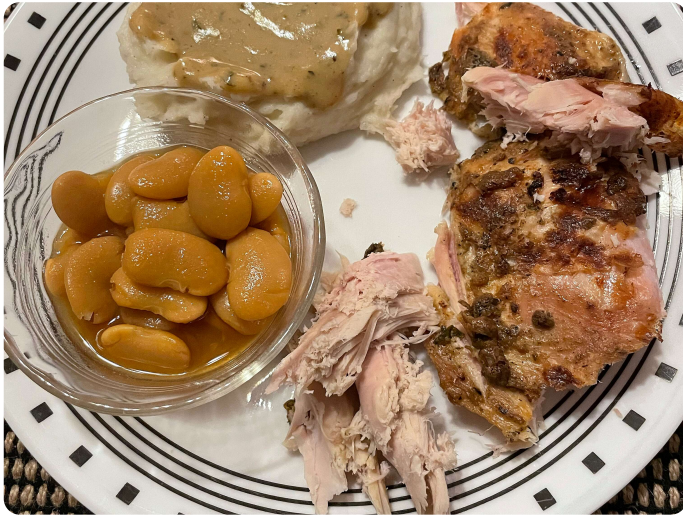




Herbed Slow Cooker Turkey Breast

Savannah · 30/09/2024



Prep Time

4 hrs 10 mins

Difficult

Medium

Servings

6

Description

A slowcooked turkey breast that will melt in your mouth

Ingredients

- - 1 (3 pound) bone-in turkey breast half - 2 tablespoons butter
- softened - $\frac{1}{4}$ cup whipped cream cheese spread with garden vegetables - 1 tablespoon soy sauce - 1 tablespoon minced fresh parsley - $\frac{1}{2}$ teaspoon dried basil - $\frac{1}{2}$ teaspoon dried sage - $\frac{1}{2}$ teaspoon dried thyme - $\frac{1}{4}$ teaspoon ground black pepper - $\frac{1}{4}$ teaspoon garlic powder

Instructions

1. Place turkey breast into a slow cooker. Combine butter
2. whipped cream cheese spread
3. soy sauce
4. parsley
5. basil
6. sage
7. thyme
8. black pepper
9. and garlic powder in a small bowl until smooth. Brush herb mixture over the turkey breast. Cover slow cooker. Cook until turkey is tender
10. 4 to 6 hours on High or 8 to 10 hours on Low.