



Slow Cooker Mediterranean Roast Turkey Breast

Savannah · 30/09/2024



Prep Time

7 hrs 50 mins

Difficult

Medium

Servings

8

Description

This Mediterranean turkey breast is easy to make flavorful and creates a wonderful aroma to come home to

Ingredients

- - 1 (4 pound) boneless turkey breast
- trimmed - 2 cups chopped onion - $\frac{1}{2}$ cup pitted kalamata olives - $\frac{1}{2}$ cup oil-packed sun dried tomatoes
- thinly sliced - $\frac{1}{2}$ cup chicken broth
- divided - 2 tablespoons fresh lemon juice - 1 teaspoon Greek seasoning (such as McCormick's®) - $\frac{1}{2}$ teaspoon salt - $\frac{1}{4}$ teaspoon fresh ground black pepper - 3 tablespoons all-purpose flour

Instructions

1. Place turkey breast
2. onion
3. kalamata olives
4. sun-dried tomatoes
5. 1/4 cup chicken broth
6. lemon juice
7. Greek seasoning
8. salt
9. and pepper in the crock of a slow cooker. Cover and cook on Low for 7 hours. Combine remaining 1/4 cup chicken broth and flour in a small bowl; whisk until smooth. Stir into the slow cooker. Cover and cook on Low for 30 more minutes.