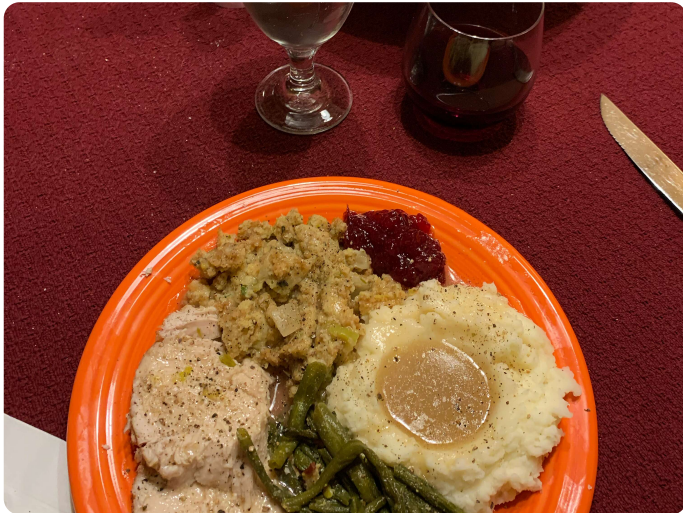




Slow Cooker Herbed Turkey Breast

Savannah · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

6 hrs 30 mins

Description

The most amazing flavorful moist turkey breast you will ever cook

Ingredients

- - 1 (5 pound) boneless turkey breast - salt and ground black pepper to taste - 5 sprigs fresh rosemary
- divided - 5 sprigs fresh thyme
- divided - 1 white onion
- chopped - divided - ½ cup butter
- sliced into pats - 2 cups chopped fresh celery leaves - ½ (750 milliliter) bottle white wine
- or more to taste

Instructions

1. Rinse turkey breast and pat dry with paper towels; sprinkle with salt and black pepper. Place 2 rosemary sprigs
2. 2 thyme sprigs
3. 1/4 cup chopped onion
4. and butter slices into turkey breast cavity. Place celery leaves
5. remaining white onion
6. and remaining rosemary and thyme sprigs into a large slow cooker. Lay turkey breast over vegetables and herbs with the top facing down. Pour white wine into cooker and cover. Cook on High until meat is tender and an instant-read meat thermometer inserted into the thickest part of the breast meat reads 170 degrees (75 degrees C)
7. about 6 hours. Let turkey breast rest for 15 minutes before slicing.