

citrus turkey breast

prep: 15m
slow cook: 6h

broil: 3m
serves: 6-8

ingredients:

3 tbsp butter, room temperature
zest of 2 oranges
1 tbsp fresh thyme
2 tsp chopped fresh rosemary
2 tsp chopped fresh sage
1 tsp garlic powder
1 tsp smoked paprika
2-3 lb skin-on turkey breast
kosher salt
black pepper
2 small onions, peeled, quartered
1 orange quartered

notes:

- ✓ simple holiday meal**
- ✓ potluck friendly**
- ✓ great leftovers**

instructions:

- mix butter, zest, spices (except salt & pepper)**
- rub mix between skin and meat**
- place onions and oranges in base of slow cooker with turkey on top**
- cook on low until meat is fully cooked, tender, and juicy (5 - 6 hrs)**
- broil turkey on a baking sheet until skin is crispy (~ 3 minutes)**
- discard onions, use oranges for garnish, use juices to make gravy if desired**
- let rest 15 minutes, slice thin, and serve**

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