

# Lemon Roast Turkey



## Ingredients:

6-7 pound bone-in turkey breast  
1 Tbsp minced garlic (about  
3 cloves)

2 tsp dry mustard

1 Tbsp fresh rosemary leaves,  
chopped

1 Tbsp fresh sage leaves, chopped

1 tsp fresh thyme leaves, chopped

1 Tbsp salt

1/2 Tbsp black pepper

2 Tbsp extra virgin olive oil

2 Tbsp s lemon juice, freshly  
squeezed

1 cup chicken broth

1 lemon quartered

## Directions:

Preheat oven to 325°. Spray roasting pan rack with nonstick cooking spray. Place turkey breast on rack with skin side up. Mix together garlic, mustard, chopped herbs, salt, pepper, olive oil, and lemon juice until combined. Pull back the skin from turkey breast. Rub about 1/2-2/3 of the mixture directly on the turkey meat. Replace skin. Spread remaining mixture evenly over skin. Pour chicken broth into bottom of roasting pan. Place quartered lemon into turkey cavity. Roast the turkey until skin is golden brown (about 2 hours). Thermometer should read 165° when inserted in meatiest spot on breast. If skin darkens too quickly, place aluminum foil tent over turkey while it finishes cooking. After removing turkey from oven, let rest about 15 minutes before slicing.

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