



#MakeItGAP

RECIPES

BUTTER ROASTED TURKEY BREASTS

YIELD: Serves 8

INGREDIENTS:

2 skin-on, bone-in turkey breasts (3 1/2–4 lbs.)
1/2 cup (1 stick) unsalted butter, *room temperature*
Kosher salt, freshly ground pepper
6 sprigs thyme
4 sprigs rosemary
1 head of garlic cloves, *peeled and crushed*

PREPARATION:

Preheat oven to 425°F. Gently loosen skin from turkey breasts and rub butter under skin and all over outside of breasts; season with salt and pepper.

Scatter thyme sprigs, rosemary sprigs, and garlic over a large rimmed baking sheet and arrange turkey breasts, skin side up on top. Roast turkey breasts, turning halfway through, until skin is crisp and golden brown and an instant-read thermometer inserted into the thickest part of breasts registers 160°F (for optimal moistness, you will want to cook the white meat of the turkey breasts to a lower internal temperature than you would if cooking a whole bird), 45–55 minutes.

Transfer turkey breasts to a platter and let rest 10 minutes before carving.

Serve turkey breasts with pan drippings alongside.

Recipe adapted from epicurious.com