



## *Butterball Boneless Turkey Breast*



### **Ingredients:**

- 1 (6-pound) BUTTERBALL® Frozen Whole Turkey Breast, thawed
- ¼ cup butter, softened
- 4 tablespoons minced fresh sage or 4 teaspoons dried sage
- 2 cloves garlic, minced
- ½ teaspoon salt
- ½ teaspoon black pepper
- 1 pound small red potatoes, halved
- 1 pound carrots, peeled and cut diagonally into 1-1/2-inch pieces
- 2 medium onions, quartered

### **Method:**

1. Position oven rack in bottom third of oven. Preheat oven to 325°F.
2. Remove whole breast from bag. Drain juices and pat dry with paper towels. Place turkey, skin side up, in 13x9-inch baking pan. (Do not add water to pan.)
3. Combine butter, sage, garlic, salt, and pepper in small bowl. Spread 2 tablespoons butter mixture under skin of turkey, being carefully not to tear skin. Rub 1-tablespoon butter mixture over turkey.
4. Combine potatoes, carrots, and onions in medium bowl. Toss vegetables with remaining butter mixture; spread evenly around turkey in baking pan.
5. Bake until vegetables are tender and an instant-read thermometer inserted into thickest portion of breast registers 170°F (2 hours and 15 minutes to 2 hours and 45 minutes for a 6-pound turkey breast). Place turkey breast on large cutting board. Let stand 15 minutes. Increase oven temperature to broil.
6. Stir together vegetables and pan drippings.
7. Broil vegetables 6 to 8 inches from heat about 5 minutes or until lightly browned, stirring once halfway through broiling. Serve using a slotted spoon.
8. Prep Tip: Potato, carrot, and onion mixture may be substituted with 4-½ cups of any cubed root vegetables or winter squash, such as parsnips, rutabaga, or butternut squash.

**Prep Tip:** Sage may be substituted with an equal amount of rosemary or thyme, or a combination.