Slow Cooker Lemon Herb Turkey Breast



This Slow Cooker Lemon Herb Turkey Breast is made with the flavor of lemon juice, lemon zest, chicken broth, Italian seasoning, and fresh rosemary – a delicious addition to your next gathering.

Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

- 3 lbs. boneless skinless turkey breast
- 2 cups turkey broth
- 1/4 cup salted butter
- 2 tsp. lemon zest

- 2 tsp. Italian seasoning
- 2 sprigs of rosemary
- 1 tbsp. garlic
- Gravy (optional)
- 1-2 lemons (optional)

Directions:

1. Add turkey broth to your slow cooker and add 4-6 thin slices of butter to the broth along with half of the lemon zest, Italian seasoning and garlic.
2. Place turkey breast on top of the butter slices in the slow cooker.
3. Evenly sprinkle the remaining lemon zest, Italian seasoning, garlic, and butter slices over the turkey breast.
4. Add 2 sprigs of rosemary to your slow cooker, cover, and cook on high for 4 hours or low for 6 hours.
5. Once cooked, remove the turkey breast from the slow cooker and slice.
6. Serve with gravy and lemon slices.
7. Enjoy!