



# Roasted Turkey breast

## Ingredients

- 1 whole bone-in turkey breast (6½ to 7 pounds)
- 1 tablespoon minced garlic (about 3 cloves)
- 2 teaspoons dry mustard
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh sage
- 1 teaspoon chopped fresh thyme
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 2 tablespoons olive oil (high-quality)
- 2 tablespoons fresh lemon juice
- 1 cup dry white wine

## Instructions

1. Preheat oven to 325°F (165°C).
2. Place the turkey breast skin-side up on a rack in a roasting pan.
3. In a small bowl, mix together the garlic, mustard, herbs, salt, pepper, olive oil, and lemon juice to form a paste.
4. Gently loosen the turkey skin with your fingers and spread half of the herb paste directly onto the meat underneath. Spread the remaining paste over the skin.
5. Pour the wine into the bottom of the roasting pan to add moisture and flavor during cooking.
6. Roast uncovered for 1¾ to 2 hours, or until the skin is golden and a thermometer inserted into the thickest part of the breast reads 165°F. Tent with foil if the skin browns too quickly.
7. Remove from oven, cover loosely with foil, and let rest for 15 minutes before slicing. Spoon pan juices over the slices when serving.