

HERB-ROASTED TURKEY BREAST

Serves 4 to 6

Ingredients

- 1 large lemon
- 1 medium onion
- 3 tablespoons olive oil, divided
- 1 large clove garlic, minced
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh thyme
- 1 tablespoon chopped fresh parsley
- Salt and black pepper
- 1 fresh bone-in turkey breast, about 5 pounds

Procedure

Cut the lemon in half; juice one half and cut the other half into slices. Slice the onion. Lay the lemon slices in the bottom of the Air Fry Basket. Top with the onion slices.

In a small bowl, stir 2 tablespoons of the olive oil, the lemon juice, garlic, rosemary, thyme, parsley, 1 teaspoon salt and ½ teaspoon pepper.

Pat the turkey breast with paper towels. Season breast with salt and pepper. Using your fingers, wiggle under the skin and place some of the herb mixture between the skin and the flesh in several places around the breast. Pull the skin down and secure with toothpicks as needed.

Arrange the turkey breast on top of the onion slices in the Basket and baste with olive oil. Place Basket in the Air Fryer. Select the Chicken button and set time at 40 minutes.

Check for doneness using an instant-read thermometer inserted in thickest part of breast at 30 minutes; baste with olive oil and continue to cook as needed. Remove Basket from Fryer; tent with foil 15 minutes. Lift breast out of Basket. Remove toothpicks. Discard lemon and onions in Basket.

