



Crockpot Turkey Breast

SERVES: 10-12

COOK TIME: 6 HOURS

PREP TIME: 10 MINUTES

TEMPERATURE: LOW TEMP

INGREDIENTS

6-8 lb turkey breast, thawed
1/2 cup water
1 tbsp. olive oil

Spice Mixture

1 tsp. garlic powder
1 tsp. black pepper
1 tsp. seasoning salt
1 tsp. italian seasoning
1 tsp. paprika

DIRECTIONS

Thaw turkey breast in refrigerator. Every 4 lbs of turkey will take 24 hours in the refrigerator.

Start by adding in 1/2 cup of water to crockpot.

Mix together all the spices. Coat the turkey breast in olive oil and spread spice mixture all over turkey breast.

Cook on low in crockpot for 6 hours.

Note: Always opt for the lowest setting on your crockpot if possible! It makes for much more tender meat!

