



## **Lemon and Herb Roasted Turkey Breast**

Prep time: 20 minutes

Cook time: 1 hour 25 minutes

Ready in: 1 hour 45 minutes (plus resting time)

Serves: 6

### **Ingredients**

- 1/4 cup olive oil
- 1 lemon, zested
- 1 tablespoon chopped fresh parsley
- 2 cloves garlic, minced
- 2 teaspoon kosher salt
- 2 teaspoons chopped fresh thyme
- 2 teaspoons chopped fresh sage



- 1/2 teaspoon freshly ground black pepper
- 1 (5-6 pound) bone-in, skin-on turkey breast
- 3 carrots, cut on the bias into 2-inch pieces
- 2 parsnips, cut on the bias into 2-inch pieces
- 1 pound Brussels sprouts, halved

### **Preparation**

1. Preheat the oven to 425°F and line a rimmed baking sheet with aluminum foil. Combine oil, lemon zest, parsley, garlic, salt, thyme, sage and pepper in a small bowl. Rub oil mixture over the turkey and under skin.
2. Place turkey breast-side up on roasting pan. Roast, until light golden brown, about 55 minutes.
3. Scatter vegetables around turkey. Continue to bake until vegetables are tender and turkey is deep golden brown, or until a meat thermometer reads 165°F, about 25 to 30 minutes. Allow to rest for 20 minutes before carving.
4. Carve turkey and serve with roasted vegetables.