

Slow Cooker Turkey Breast

Source: Taste Of Home

Ingredients

- 1 bone-in turkey breast (6-7 pounds), skin removed
- 1 tablespoon olive oil
- 1 teaspoon dried minced garlic
- 1 teaspoon seasoned salt
- 1 teaspoon paprika
- 1 teaspoon Italian seasoning
- 1 teaspoon pepper
- 1/2 cup water

Instructions

Brush turkey with oil. Combine the garlic, seasoned salt, paprika, Italian seasoning and pepper; rub over turkey. Transfer to a 6-quart slow cooker; add water. Cover and cook on low for 5-6 hours until tender.

Variation: Lemon Garlic Turkey Breast. Combine 1/4 cup minced fresh parsley, 8 minced garlic cloves, 4 teaspoons grated lemon zest, 2 teaspoons salt-free lemon-pepper seasoning and 1-1/2 teaspoons salt; rub over turkey breast. Add water and cook as directed.

Prep Time: 10 minutes

Cook Time: 5 hours

Yield: 14 servings