



Slow Cooker Turkey Breast with Gravy Recipe



This quick-prep recipe lets you feast on turkey at any time of year. We save the rich broth for gravy, noodles and soup making. —Joyce Hough, Annapolis, Maryland

TOTAL TIME: Prep: 25 min. Cook: 5 hours + standing

YIELD: 12 servings

Ingredients

2 teaspoons dried parsley flakes

1 teaspoon salt

1 teaspoon poultry seasoning

1/2 teaspoon paprika

1/2 teaspoon pepper

2 medium onions, chopped

3 medium carrots, cut into 1/2-inch slices

3 celery ribs, coarsely chopped

1 bone-in turkey breast (6 to 7 pounds), skin removed

1/4 cup all-purpose flour

1/2 cup water

Directions

1. Mix first five ingredients in a small bowl. Place vegetables in a 6- or 7-qt. slow cooker; top with turkey. Rub turkey with seasoning mixture.
2. Cook, covered, on low until a thermometer inserted in turkey reads at least 170°, 5-6 hours Remove from slow cooker; let stand, covered, 15 minutes before slicing.
3. Meanwhile, strain cooking juices into a small saucepan. Mix flour and water until smooth; stir into cooking juices. Bring to a boil; cook and stir until thickened, 1-2 minutes. Serve with turkey. **Yield:** 12 servings.

© 2017 RDA Enthusiast Brands, LLC