

Herb-Roasted Turkey Breast

Juicy and flavorful herb-roasted turkey breast, perfect for a main dish. This recipe is easy to make and yields tender and delicious results.



Main Dish

60 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 turkey breast (about 1.5 lbs)
- 2 tablespoons olive oil
- 1 tablespoon fresh rosemary, chopped
- 1 tablespoon fresh thyme, chopped
- 1 tablespoon fresh sage, chopped
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 In a small bowl, combine the chopped herbs, olive oil, salt, and pepper.
- 3 Place the turkey breast on a baking sheet and rub the herb mixture all over the surface of the turkey.
- 4 Roast the turkey breast in the preheated oven for about 45-50 minutes or until the internal temperature reaches 165°F (74°C).
- 5 Remove the turkey breast from the oven and let it rest for 10 minutes before slicing.
- 6 Serve hot and enjoy!