

Herb-Roasted Turkey Breast with Garlic Mashed Potatoes

Enjoy a succulent herb-roasted turkey breast paired with creamy garlic mashed potatoes. This dish is perfect for a comforting meal that is both flavorful and satisfying.



Main Dish

45 min

Total time

easy

Difficulty

600

kcal / serving

Ingredients

- 200g turkey breast
- 1 tablespoon olive oil
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- 1 garlic clove, minced
- Salt and pepper to taste
- 150g potatoes
- 2 tablespoons butter
- 2 tablespoons milk
- Salt to taste

Steps

- 1 Preheat your oven to 375°F (190°C).
- 2 In a small bowl, mix olive oil, rosemary, thyme, minced garlic, salt, and pepper.
- 3 Rub the herb mixture all over the turkey breast and place it in a baking dish.
- 4 Roast in the oven for 25–30 minutes until the internal temperature reaches 165°F (74°C).
- 5 While the turkey is roasting, peel and chop the potatoes. Boil them in salted water until tender, about 15 minutes.
- 6 Drain the potatoes and return them to the pot. Add butter, milk, and salt, then mash until smooth.
- 7 Once the turkey is done, let it rest for 5 minutes before slicing.
- 8 Serve the sliced turkey with a side of garlic mashed potatoes.