



# SPOTLIGHT RECIPE

## ROASTED TURKEY BREAST WITH WINTER VEGETABLES

- Heat the oven to 425 F.
- Wash, drain and cut all of the vegetables.
- Toss the potatoes, carrots and parsnips with 1 tablespoon of the oil. Season with 1/2 teaspoon of the salt, 1/2 teaspoon of the Italian seasoning and 1/4 teaspoon of the black pepper.
- Place the vegetables in a large roasting pan.
- Roast the vegetables at 425 F for 15 minutes, turning halfway through the cooking time.
- Rub the turkey breast with the remaining 1/2 tablespoon of oil. Season with the remaining salt, Italian seasoning and black pepper.
- Press the turkey breast in the vegetables and continue to roast at 425 F for 45 minutes or until the temperature reads 165 F on an instant-read thermometer.
- Transfer the turkey to a sheet pan, cover loosely with foil and let it rest in a warm place.
- Stir the vegetables and roast for an additional 5 to 10 minutes (if necessary) until tender.
- Thinly slice the turkey and serve.

## Ingredients

Servings: 12

- 1 pound red potatoes cut into 1-inch pieces (skin on)
- 1 pound carrots, peeled and cut into 1-inch pieces
- 1 pound parsnips, peeled and cut into 1-inch pieces
- 1 tablespoon plus 1/2 tablespoons extra-virgin olive oil or vegetable oil
- 1 teaspoon salt, divided
- 1 teaspoon dried Italian seasoning, divided
- 1/2 teaspoon black pepper, divided
- 1 boneless turkey breast (about 3 1/2 pounds)

### Side dishes

- Vegetables from the recipe
- Sautéed Apples and Sweet Onions

