



Sage Roasted Turkey Breast

ULF #	Pack Size	Ingredients
691406	2/7-9 lb	Oven Roasted Turkey Breast
299669	6 oz	Rubbed Sage
214676	36/1 lb	Unsalted Butter
267667	1/1 gal	Extra Virgin Olive Oil
308920	12/3 lb	Kosher Salt
295766	12/49.5 oz	Chicken Broth
274225	6/24 oz	Dijon Mustard
345010	2/25 lb	All Purpose Flour

Heat oven to 450° F. Place the turkey in a roasting pan. Using your fingers, separate the skin loosely from the meat. Distribute 15 sage leaves and the butter under the skin. Rub the skin with the oil and sprinkle with the salt. Roast 60 to 75 minutes or until an instant-read thermometer registers 170° F. Spoon 2 tablespoons of fat from the roasting pan into a small saucepan and add the chicken broth, mustard, and remaining sage leaves. Simmer for 5 minutes. In a small cup, whisk the flour and water until smooth then stir it into the saucepan. Simmer stirring constantly, until thickened (about 1 minute).

Carve one breast half into slices and serve with the gravy. Enjoy!

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