



### **French Roasted Turkey Breast with Herb Pan Vinaigrette**

*It's so easy to prepare, slice, and ready to serve for that Thanksgiving dinner*

- 5 Tablespoons avocado oil, divided
- 1 carrot, peeled, sliced into 1-inch thick rounds
- 1 shallot, sliced, rinsed, and patted dry
- 4 sprigs fresh thyme, divided
- 4 sprigs fresh rosemary, divided
- 4 sprigs fresh sage, divided
- 2 bay leaves, divided
- Fine sea salt, and freshly ground pepper
- 1 bone-in turkey breast, about 7 pounds, patted dry
- 1/2 fresh lemon
- 1 head garlic, wash stem end; cut horizontally in half
- 1/2 cup white wine
- 1/2 cup chicken or turkey broth

**For the vinaigrette**

4 Tablespoons turkey pot liquid  
1 Tablespoon olive oil (if needed)  
2 teaspoons Dijon mustard  
3 Tablespoons rose wine vinegar  
Fine sea salt and freshly ground pepper as desired  
Mixed salad green (4 handfuls) for serving  
Pomegranate seeds as desired

**Prepare Turkey:**

- If frozen, defrost according to package directions.
- Center a rack in the oven and preheat to 450 degrees F.
- Put 2-1/2 Tablespoons of the avocado oil in a 5-quart Dutch oven. Toss in carrots, shallot, 2 sprigs thyme, rosemary, and sage and 1 of the bay leaves. Season with salt and pepper.
- Remove inserted turkey gravy package from turkey; set aside to prepare later according to the package directions.
- Wash turkey breast in cold water; pat dry with paper towels.
- Rub the turkey breast with the remaining 2 Tablespoons oil; season inside and out with salt and pepper, and stuff with 2 sprigs each of herbs and the remaining bay leaf inside the turkey breast.
- Put the turkey breast in the pot. Squeeze over the juice from the half lemon and pop the lemon inside the turkey.
- Put one half of the garlic head, cut side down in either side of the turkey and pour in the wine and broth.
- Cover the pot, slide it into the oven, and set the timer for 45 minutes.
- When the buzzer rings, pull the pot from the oven and very carefully lift off the lid. Lift it away from you to avoid the steam. Check the pot's liquid level; add a splash more wine or broth if the liquid evaporated. (If desired, remove from oven and turn the turkey over to roast the other side.)
- Place turkey back in the oven; continue roasting for 30 minutes or until 165 degrees F. internal temperature at the thickest part of turkey breast.
- Do not overcook or the breast will become dry. If you want to brown the skin, uncover for the last 10 to 15 minutes.
- Resting and Serving: Rest Turkey Breast about 10 to 15 minutes; remove the turkey breasts, slice against the grain for even slices. Serves: about 8

**To Prepare the Drippings and Vinaigrette:**

Transfer the turkey to a platter, cover it loosely with a foil tent and let it rest while you make the vinaigrette.

**Making the Vinaigrette**

- Discard the vegetables, herb sprigs, and bay leaf, but set aside the garlic and carrots for later use if desired.
- If there is enough liquid in the pot, remove about 4 Tablespoons. (If you need liquid, stir in 1/2 cup water or 1 Tablespoon olive oil for added richness and cook over medium heat to combine with any turkey juices.)
- Add 2 smashed garlic cloves to the liquid if desired.
- Whisk in the mustard and vinegar and season with salt and pepper.

- Lightly dress the salad greens with some of the vinaigrette. Toss pomegranate seeds into the salad greens.
- Serve the salad alongside over or under the turkey slices, passing the remaining vinaigrette in a small bowl.

**Cook's Note:** Save the turkey bones, carrots, and garlic to create a rich broth for homemade soup.

**Inspired by** Dorie Greenspan's French Chicken Recipe

**About the Recipe:** French Roasted Turkey Breast adds a savory herb flavor and pairs well with a variety of traditional side dishes, from stuffing and cranberry sauce to sweet potatoes. The turkey is delightfully moist and tender and was easy to prepare, slice, and ready to serve in about 1-1/2 hours. Enjoying a turkey on Thanksgiving seems to capture the spirit of the holiday and sharing togetherness. We served it with fresh mixed baby greens that were dotted it with bright red pomegranate seeds, adding crispness and a healthy option to the dinner.