

Roasted Turkey Breast

skinless boneless turkey breast (approx. 2 lbs.)
lemon zest & juice from 1 lemon
orange zest & juice from 1 orange
1 garlic clove minced finely
1 scallion chopped finely (mainly white part)
2 sprigs of fresh thyme leaves chopped
Italian flat parsley chopped
1/2 cup of dry white wine
olive oil
butter
salt & pepper

Zest lemon & orange rinds avoiding the white part and add to minced garlic, onion, chopped parsley and thyme. I used a mortar & pestle but a food processor would work well, too. Add a little olive oil to mixture and then rub into turkey on all sides including middle section. Let marinate uncovered in fridge overnight or a few hours before cooking.

Preheat oven to 350 degrees. Dot the top and inside of breast with butter along with citrus juices to pan and cook for approx. 20 minutes. Baste breast periodically to keep moist and help brown. Raise oven temp. to 450 degrees and add white wine continue basting and roasting for additional 30 or more minutes until meat thermometer reaches 170 degrees (place thermometer into thickest part of meat). Remove from oven and let rest for 20 or more minutes before slicing and serving.