



Citrus and Herb Turkey

Serves 4

1-2 lbs of turkey breast, skin on if available or turkey tenderloin

1/4 C butter, well softened

Zest of 1/2 naval orange

1/2 naval orange, cut to wedges

1 T fresh herbs - thyme and sage

1/2 yellow or white onion cut to wedges

Salt and pepper TT

Preheat oven to 375

Drizzle olive oil in the bottom of a baking dish and place wedges of onion and oranges, set aside.

In a small bowl mash butter and add snipped herbs, orange zest, and salt and pepper.

Use a spoon to stuff the compound butter under the skin of the turkey breasts or dollop onto tenderloin.

Lay the turkey atop the onions and oranges and bake until internal temperature reaches 165*, about 20 minutes.