



Slow Cooker Turkey Breast with Crispy Red Potatoes

Ingredients

- 48oz Breast Heartland's Turkey Breast
- 40oz Bag Heartland Farms Organic Red Potatoes
- 3 cups chicken stock
- 4 tablespoon butter
- 1/4 cup flour
- 1 tablespoon paprika
- 1 tablespoon light brown sugar
- 2 teaspoon poultry Seasoning
- 1 teaspoon garlic powder
- 1 teaspoon onion salt
- 1 teaspoon thyme leaves
- 1 tablespoon parsley leaves

Directions

1. Combine your spices and rub mixture all over the turkey breast. (For best results you can "dry brine" the breast the night before and save prep time too!) Season with additional salt and pepper to taste.
2. Place whole red potatoes in the base of your slow cooker. Add over 1 cup of your chicken stock, then top with turkey breast. Let your slow cooker work for you and Cook on LOW for 6 hours or until juices run clear when breast is cut. Place the turkey to rest and stay warm on a covered plate or dish.
3. To crisp your potatoes: Preheat oven to 450 degrees. Transfer red potatoes to a foil lined tray, slicing potatoes into quarters before roasting them in the oven, 22 to 25 minutes or until golden brown.
4. Don't waste that delicious juice! Let's make some quick gravy. Melt your 4 tablespoon of butter in a pan, then add flour. Whisk this until the mixture turns golden. Slowly add 1/2 cup of your juices and remaining chicken stock. Stir in thyme, constantly whisking the gravy until mixture bubbles and thickens.
5. Done! Add your fresh parsley to potatoes and serve the two together, topping with your delicious gravy. (Optional: add a side of Heartland's organic mixed veggies if desired!)

