

Thanksgiving with Tyler Florence – Herb-Roasted Turkey

From the “Celebrate the Holidays with Better Homes and Gardens” iPad application



This delectable, quick-cooking turkey tempts with savory hints of rosemary and sage.

Prep: 25 min.

Roast: 50 min.

Oven: 400 degrees F

Stand: 20 minutes

1 12- to 14-lb. turkey

1/4 cup extra virgin olive oil

2 Tbsp. chopped fresh thyme leaves

2 Tbsp. chopped fresh oregano

2 Tbsp. chopped fresh rosemary

2 Tbsp. chopped fresh sage

Kosher salt and freshly ground black pepper

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1. Preheat oven to 400 degrees F. Pat turkey dry with paper towels and set it on a cutting board. With a boning knife, separate the thighs/legs from the bird by cutting through the skin and joint where thigh connects to the body; set aside.
2. Remove the breasts from the bone by using a sharp, thin knife to cut down the length of the turkey breast bone. This can also be done by a butcher. You can set aside the bones for gravy. At this point, you will have two thigh/legs and two breasts.
3. In a mixing bowl combine the olive oil, thyme, oregano, rosemary, and sage. Rub mixture all over turkey. Finish by liberally seasoning the turkey all over with salt and pepper.
4. Place legs, skin sides up, in a large roasting pan. Roast 20 minutes. Carefully remove pan from oven; add breasts to pan, skin sides up. Roast 30 to 45 minutes, or until breast reaches 165 degrees F when checked with a thermometer. Remove from oven; loosely cover with foil and let rest for 20 minutes before slicing. Makes 8 to 10 servings.

Each serving: 550 cal, 16 g fat, 327 mg chol, 361 mg sodium, 1 g carbo, 0 g fiber, 95 g pro.