

THANKSGIVING TURKEY BREAST

A Multi-Cooker Recipe

INGREDIENTS

Prep Time: 45 Minutes

Servings: 4-6

2-3 lb Turkey Breast, thawed
1/4 cup softened Butter
Your favorite Seasoning Blend
3/4 cup Water or Stock
1/4 cup melted Butter, optional

DIRECTIONS

1. **Prepare the turkey:** remove butcher's twine if desired. Thoroughly rinse the turkey breast under running water. Pat dry.

2. Using 1/4 cup of the butter, rub turkey until all sides are coated in butter. Sprinkle liberally with seasoning and continue to rub until all sides are coated in seasoning.

3. Pour water or stock in the bottom of your multi-cooker pot and add the multi-cooker rack. Place turkey on top of rack and top with lid, slide to lock.

4. **Cook the turkey:** Cook on the 'Pressure Cook' function for 35 minutes. Once the cook time has ended, allow pressure to naturally release for 15-20 minutes (follow your machine's instruction booklet). Use a thermometer to double check that your turkey has reached 165F.

5. Remove turkey from multi-cooker. To add a bit of browning to the top, you can place the turkey breast on a sheet pan, brush with remaining 1/4 cup melted butter and broil 10-15 minutes. Then you're ready to serve!

