

# Turkey Breast Dinner

**IOWA**

Student Wellness

## Ingredients

- 3 medium red potatoes, scrubbed and cut into 1-inch pieces (about 4 cups)
- 2 cups carrots, cut into 1-inch pieces (about 8 medium carrots, peeled and cut or 30 baby carrots cut in half)
- 1 small onion, cut into wedges (1/2 cup)
- 1 bone-in turkey breast with gravy packet (5 to 6 lb)



## Directions

1. In slow cooker, mix potatoes, carrots, onion and gravy from turkey breast. Place turkey breast on top.
2. Cover; cook on LOW setting 7 to 8 hours or until vegetables are tender and thermometer inserted in center of turkey reads 170°F. If you don't have a thermometer, cut into turkey breast and see if meat and juice is clear (no longer pink).