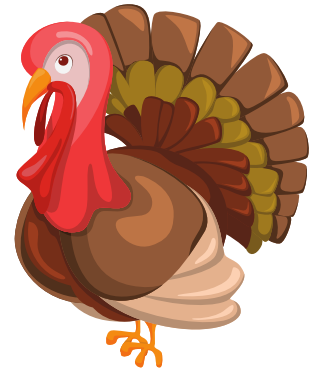


# Instant Pot Turkey Breast

## Ingredients

- 7 lb. bone in skin on turkey breast
- 3 tbsp olive oil
- 3/4 tsp paprika
- 2 tsp chopped poultry fresh herb mix, rosemary, sage and thyme
- 1 tsp salt
- 1/2 tsp ground black pepper
- 2 cups chicken broth
- 1 medium onion chopped into large slices
- 4 garlic cloves
- 2 celery stalks



## Instructions

1. Add chicken broth to Instant Pot insert. Place trivet inside. Arrange onions, garlic and celery.
2. In a small bowl, mix oil, paprika, herb mix, salt and pepper.
3. Wash the turkey breast, remove gravy pocket. Wash and pat dry. Brush turkey breast with olive oil mixture. Place in the trivet, breast side up.
4. Place lid on instant pot. Set valve to sealing, set timer to 35 minutes high pressure.
5. When IP beeps, press cancel/off and let the pressure release naturally.
6. When pressure is released, open lid carefully, away from your face.
7. Using a large fork, remove turkey from pressure cooker. Set on a baking pan, to crisp up the skin in the oven. Place cooked turkey breast in the oven under broiler until skin is golden and crispy, watching the turkey the whole time. You may want to rotate the pan during broiling.
8. To make the gravy, drain the pan drippings through a sieve to catch the onions and garlic. Press them through it to get all the flavor into the gravy. Measure out 2 cups of the liquid and place back in the IP insert. Add a mixture of 2 tbsp of cornstarch with 1/4 cup of cold water and whisk well. Saute until thickens.