

# Juicy Air Fryer Turkey

## Recipe



5 servings



55 mins

## INGREDIENTS

- 4 pound boneless turkey breast
- 2 Tablespoons fresh rosemary chopped
- 3 Tablespoons fresh parsley chopped
- 3 cloves garlic chopped
- 1 Tablespoon sea salt or maldon salt
- 2 teaspoons pepper

### If using dried herbs

- 1 Tablespoon dried rosemary
- 1½ Tablespoons dried parsley
- 1½ teaspoons garlic powder

## DIRECTIONS

1. Preheat air fryer to 350°F. Chop fresh herbs and garlic (or simply add dried herbs if using) and combine in a bowl with salt and pepper.
2. Sprinkle turkey breast with seasoning mixture, patting the seasoning down to cover all sides of the turkey.
3. Add turkey breast to a greased air fryer tray or basket.
4. Air fry in preheated air fryer for 40 minutes or until the internal temperature reads 165°F on an instant-read meat thermometer.
5. Allow turkey breast to rest for 10-15 minutes before slicing and serving. Enjoy!

