



## Salt-Roasted Turkey with Lemon and Oregano

 Vegetarian  Gluten Free  Dairy Free

READY IN



1305 min.

SERVINGS



10

CALORIES



271 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

- 2 celery stalks chopped
- 1 teaspoon coarse kosher salt
- 2 teaspoons thyme leaves fresh chopped
- 2 tablespoons garlic finely chopped
- 2 teaspoons ground pepper black
- 6 tablespoons juice of lemon fresh divided
- 2 tablespoons lemon zest finely grated
- 3 lemons coarsely chopped

- 0.5 cup olive oil extra-virgin divided
- 1 onion chopped
- 2 tablespoons oregano fresh chopped
- 14 pound turkey; neck for ultimate turkey stock

## Equipment

- bowl
- frying pan
- baking sheet
- oven
- roasting pan
- kitchen thermometer
- aluminum foil

## Directions

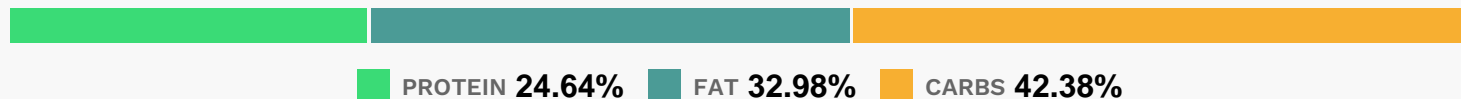
- Mix all ingredients in small bowl.
- Rinse turkey. Pull out metal insert that holds legs and remove fat pads from neck and main cavities.
- Sprinkle 4 tablespoons salt rub inside cavities. Slide bird into turkey-size oven bag.
- Sprinkle remaining salt rub over bird. Close bag; place on rimmed baking sheet and refrigerate turkey 18 to 24 hours.
- Set rack at lowest position in oven and preheat to 350°F.
- Place rack in large roasting pan. Rinse turkey; pat dry.
- Combine lemons, next 6 ingredients, 1/4 cup oil, and 3 tablespoons lemon juice in large bowl; spoon into main cavity.
- Whisk remaining oil and lemon juice in small bowl. Tuck wing tips under; tie legs loosely.
- Place turkey on rack; brush with some lemon oil.
- Pour 2 cups stock into roasting pan. Roast turkey 1 hour.
- Brush all over with remaining lemon oil. Roast turkey 45 minutes; pour 1 cup stock into pan. Roast 45 minutes; add 1/2 cup to 1 1/2 cups stock to pan to maintain liquid level. Turn

panaround. Roast until thermometer inserted into thickest part of thigh registers 165°F, about 45 minutes longer.

Transfer turkey to platter; reserve pan with juices. Tent turkey loosely with foil; let rest 30 to 45 minutes (internal temperature will rise 5 to 10 degrees).

While turkey rests, prepare gravy.

## Nutrition Facts



## Properties

Glycemic Index: 19.65, Glycemic Load: 1, Inflammation Score: -8, Nutrition Score: 13.488260917042%

## Flavonoids

Eriodictyol: 7.36mg, Eriodictyol: 7.36mg, Eriodictyol: 7.36mg, Eriodictyol: 7.36mg Hesperetin: 10.34mg, Hesperetin: 10.34mg, Hesperetin: 10.34mg, Hesperetin: 10.34mg Naringenin: 0.3mg, Naringenin: 0.3mg, Naringenin: 0.3mg, Naringenin: 0.3mg Apigenin: 0.04mg, Apigenin: 0.04mg, Apigenin: 0.04mg, Apigenin: 0.04mg Luteolin: 0.82mg, Luteolin: 0.82mg, Luteolin: 0.82mg, Luteolin: 0.82mg Isorhamnetin: 0.55mg, Isorhamnetin: 0.55mg, Isorhamnetin: 0.55mg, Isorhamnetin: 0.55mg Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg Myricetin: 0.19mg, Myricetin: 0.19mg, Myricetin: 0.19mg, Myricetin: 0.19mg Quercetin: 2.67mg, Quercetin: 2.67mg, Quercetin: 2.67mg, Quercetin: 2.67mg

## Nutrients (% of daily need)

Calories: 270.6kcal (13.53%), Fat: 9.99g (15.36%), Saturated Fat: 2.38g (14.89%), Carbohydrates: 28.87g (9.62%), Net Carbohydrates: 27g (9.82%), Sugar: 11.66g (12.95%), Cholesterol: 19.05mg (6.35%), Sodium: 1143.21mg (49.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 16.79g (33.58%), Vitamin B3: 10.16mg (50.82%), Vitamin B2: 0.56mg (33.04%), Vitamin C: 25.47mg (30.88%), Vitamin B6: 0.47mg (23.31%), Potassium: 767.66mg (21.93%), Selenium: 14.47µg (20.67%), Copper: 0.38mg (19.04%), Phosphorus: 185.87mg (18.59%), Vitamin B1: 0.25mg (16.59%), Iron: 2.09mg (11.6%), Folate: 42.32µg (10.58%), Vitamin K: 9.75µg (9.28%), Magnesium: 34.33mg (8.58%), Manganese: 0.16mg (8.05%), Fiber: 1.88g (7.51%), Zinc: 0.99mg (6.63%), Calcium: 54.9mg (5.49%), Vitamin E: 0.76mg (5.06%), Vitamin A: 69.48IU (1.39%), Vitamin B5: 0.12mg (1.19%)