



Slow Cooker Turkey Breast With Dressing

 **Gluten Free**

READY IN



270 min.

SERVINGS



18

CALORIES



297 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 cup butter melted
- ☐ 4 large rib celery diced to taste
- ☐ 0.5 cup chicken broth
- ☐ 0.5 teaspoon salt
- ☐ 8 ounce bread stuffing mix dry with seasoning packet
- ☐ 7 pound turkey breast bone-in with pop-up timer
- ☐ 16 ounce berry cranberry sauce whole canned

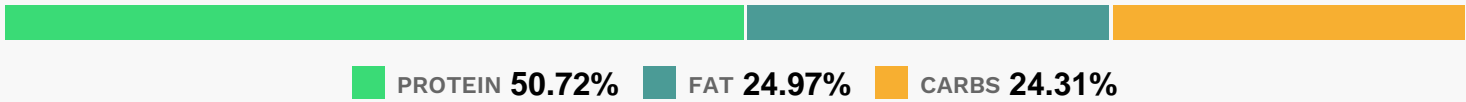
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ paper towels
- ☐ kitchen timer
- ☐ slow cooker
- ☐ cutting board

Directions

- ☐ Melt 2 tablespoons butter in a large skillet over medium heat. Cook and stir onions and celery in the hot butter until onions are translucent, about 8 minutes; remove from heat.
- ☐ Place a plastic slow cooker liner into a 6-quart slow cooker.
- ☐ Place dry bread stuffing into the liner bag and sprinkle contents of seasoning packet over the bread. Stir cooked onions and celery, cranberry sauce, 1/2 cup melted butter, chicken broth, and 1/2 teaspoon salt into the dressing mix, taking care not to pierce the bag.
- ☐ Rinse turkey breast and pat dry with paper towels; season turkey breast with 1/2 teaspoon salt. Push the dressing mixture to the edge of the cooker and lay the turkey breast into the slow cooker with the pop-up timer facing upward.
- ☐ Cook on High until the pop-up timer in the turkey breast pops, 4 to 4 1/2 hours.
- ☐ Transfer turkey breast to a cutting board and let stand for 10 minutes before serving.
- ☐ Transfer dressing to a serving bowl and serve alongside turkey.

Nutrition Facts



Properties

Glycemic Index:4.83, Glycemic Load:0.17, Inflammation Score:-6, Nutrition Score:26.748260562835%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Myricetin: 0.68mg, Myricetin: 0.68mg, Myricetin: 0.68mg, Myricetin: 0.68mg Quercetin: 0.61mg, Quercetin: 0.61mg, Quercetin: 0.61mg, Quercetin: 0.61mg

Nutrients (% of daily need)

Calories: 297.25kcal (14.86%), Fat: 8.63g (13.28%), Saturated Fat: 3.95g (24.68%), Carbohydrates: 18.9g (6.3%), Net Carbohydrates: 13.27g (4.82%), Sugar: 8.65g (9.61%), Cholesterol: 108.94mg (36.31%), Sodium: 497.33mg (21.62%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 39.45g (78.91%), Vitamin B3: 18.13mg (90.67%), Vitamin K: 79.19µg (75.42%), Vitamin B6: 1.5mg (75.13%), Selenium: 40.8µg (58.29%), Phosphorus: 437.78mg (43.78%), Manganese: 0.66mg (32.98%), Iron: 5.7mg (31.66%), Calcium: 228.57mg (22.86%), Fiber: 5.64g (22.54%), Magnesium: 78.84mg (19.71%), Vitamin B2: 0.33mg (19.63%), Vitamin B12: 1.12µg (18.72%), Vitamin E: 2.79mg (18.6%), Zinc: 2.65mg (17.67%), Potassium: 595.97mg (17.03%), Vitamin B5: 1.49mg (14.91%), Folate: 42.73µg (10.68%), Copper: 0.18mg (8.96%), Vitamin A: 418.89IU (8.38%), Vitamin B1: 0.09mg (5.74%), Vitamin D: 0.18µg (1.18%)