## Easy Slow Cooker Turkey



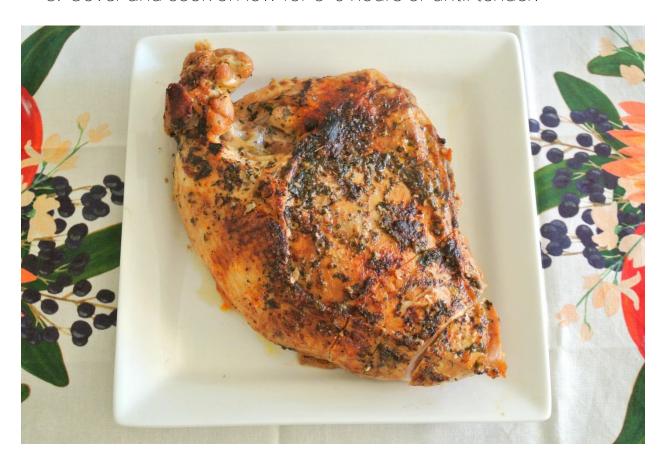
Serves 14

## Ingredients:

- 6 to 7 pounds bone-in turkey breast
- 1 tablespoon olive oil
- 1 teaspoon dried minced garlic
- 1 teaspoon seasoned salt
- 1 teaspoon paprika
- 1 teaspoon Italian seasoning
- 1 teaspoon pepper
- <sup>1</sup>/<sub>2</sub> cup water

## Instructions:

- 1. Brush turkey with oil.
- 2. Combine the garlic, seasoned salt, paprika, Italian seasoning and pepper; rub over turkey. Transfer to a 6-qt. slow cooker; add water.
- 3. Cover and cook on low for 5-6 hours or until tender.



Nutrition per serving: Calories 222; Total Fat 4.0 g; Saturated Fat 1.0 g; Monounsaturated Fat 1.6 g; Polyunsaturated Fat 0.9 g; Total Carbohydrates 0.6 g; Dietary Fiber 0.1 g; Sugar Alcohols: 0.1 g; Sugars 0.0 g; Protein 43.3 g; Sodium 240 mg