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# Herb-Roasted Roast Turkey

*Kohl's Ad*

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Preparation Time: 20 minutes

Start to Finish Time: 3 hours 20 minutes

**1 (eight- to ten-pound) turkey**

**Kosher salt**

**freshly ground pepper**

**1 head garlic, halved**

**1 lemon, halved**

**1 medium onion, quartered**

**large handful herb sprigs (parsley, sage, rosemary and thyme)**

**2 dried bay leaves**

**1 stick (eight tablespoons) unsalted butter, melted**

Position an oven rack in the lowest position of the oven. Preheat the oven to 325 degrees.

Remove the turkey parts from the neck and breast cavities. Reserve them for gravy. Dry the turkey well with paper towels, inside and out. Sprinkle salt and pepper inside the breast cavity. Stuff it with the garlic, lemon, onion, herb sprigs and bay leaves.

Set the turkey, breast-side up, in a nonstick roaster with a rack. Brush generously with half of the butter and sprinkle with salt and pepper. Tent with aluminum foil. Roast the turkey for two hours. Remove the foil and baste with the remaining butter. Increase the oven temperature to 425 degrees and continue to roast until the thigh registers 165 degrees on an instant-read thermometer, about 5 minutes more.

Allow the turkey to rest for 15 minutes before carving.

Yield: 8 to 10 servings

## **Turkey**

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*Per Serving (excluding unknown items): 9080 Calories; 504g Fat (51.5% calories from fat); 1051g Protein; 17g Carbohydrate; 3g Dietary Fiber; 3737mg Cholesterol; 3353mg Sodium. Exchanges: 143 1/2 Lean Meat; 2 Vegetable; 1/2 Fruit; 18 1/2 Fat.*