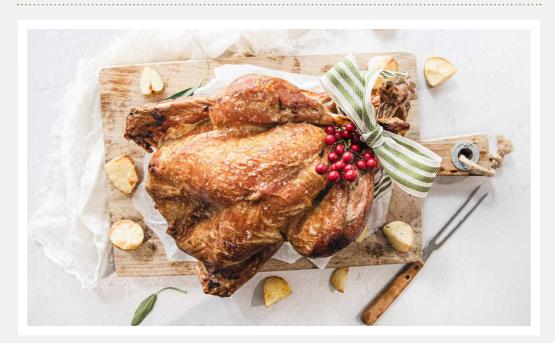
# juicy roast turkey



## prep time 10min

### cooking time 2.5 hours



this recipe is free from gluten, dairy and sugar.

### ingredients

free range whole turkey 2-3 lemons, halved 1 small onion, quartered 4 sprigs rosemary 2-3 cloves garlic extra virgin olive oil sea salt

#### notes

stuffing and basting the turkey with moisture from lemon and olive oil helps to keep the turkey juicy and not drying out.



- 1. pre-heat oven to 180°c (160°c fan-forced).
- pat dry turkey. stuff turkey cavity with 2 lemon halves, onion quarters, garlic and rosemary. tie together legs with kitchen string.
- 3. place turkey on a rack in a roasting pan.
- brush turkey with a generous amount of olive oil and squeeze over juice of 1 lemon. season with sea salt. cover with foil.
- roast in oven for 1 1/4 hours. remove foil. baste with olive oil and squeeze over lemon. roast uncovered for a further 1 - 1 1/4 hrs or until turkey is cooked through and skin is golden. rebaste turkey with olive oil and lemon juice every 20 minutes for extra juicy results.
- 6. transfer to a carving board. rest for 20 minutes before carving.

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