

# Roasted Turkey Breasts with Tomato Gravy

**Preparation time:** 0 min

**Difficulty:** Easy

## Ingredients

- All purpose flour: 1/4 cup
- Celery stalks: 2, cut in half
- Freshly ground black pepper: 1/2 tsp
- Fresh Thyme: 4-5 sprigs
- Fresh sage: 1 sprig (4-5 leaves)
- Fresh sage leaves: 5-6 fresh, about 3 tbsp chopped
- Garlic: 4 cloves, smashed
- Kosher salt: 3 tsp
- Olive Oil: 1 tbsp
- Pomì Double Concentrated Tomato Paste: 1 1/2 tbsp
- Reserved turkey drippings: 1 cup
- Small Yellow Onion: one, quartered
- Smoked Paprika: 1/2 tsp
- Thyme sprigs: 6, about 1 tsp chopped
- Turkey: 3 lbs bone-in and skin
- Unsalted Butter: 3 tbsp, softened
- Whole milk: 1 1/2 cups



## Preparation

### Instructions for the Roasted Turkey:

Preheat oven to 350° F. Place onion quarters, celery pieces, and garlic in the bottom of a large Dutch oven or roasting pan. In a small bowl, stir together butter, olive oil, herbs, and pepper. Use your fingers to rub this butter mixture all over the turkey breasts, making sure to get under the skin. Sprinkle each breast liberally with salt and place on top of vegetables in your baking dish.

Roast, uncovered for 45-50 minutes, and then increase oven temperature to 425° F and roast for another 8-10 minutes, until golden brown and the internal temperature of the meat reaches 165° F.

Remove from turkey breasts from the roasting pan and set on a cutting board to rest while you make the gravy. Discard onions and celery, leaving behind garlic and the liquid created during cooking, reserve this for the tomato gravy.

### Instructions for the Tomato Gravy:

While the turkey is roasting, place milk and herbs in a small saucepan set over medium heat. When the milk begins to bubble around the edges, remove from heat and cover. Let steep for 20- 30 minutes and then strain out of the herbs. Set milk aside.

Bring the reserved cooking liquid (it should be about 1 cup in total) to a simmer. When the liquid is simmering, quickly whisk in flour and tomato paste. Whisk continually for 2-3 minutes, until thickened and a light tan in color.

While continuing to whisk, slowly stream in milk, and cook, stirring continually until smooth and thickened to your desired gravy consistency. Add salt and paprika, taste, and adjust seasonings as needed. Serve immediately over roasted turkey breasts.

### For this recipe we used:

Double Concentrated  
Tomato Paste

