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## **Slow Cooker Rosemary Fennel Turkey Breast**

### **Ingredients:**

Red onion, chopped, 2.5 cups  
Celery, chopped, 1 cup  
Fennel, chopped, 1-3/4 cups  
Olive oil, 2 tbsp  
Low-sodium chicken broth, 1 cup  
Whole tomatoes, 28-oz. can  
Crushed tomatoes, 14.5-oz. can  
Kosher salt, 5 tsp, divided  
Black pepper, 2-1/2 tsp, divided  
Rosemary, chopped, 4 tbsp  
Fennel seeds, whole, 2-1/2 tsp  
Orange zest, 2 tsp  
Red pepper flakes, 1-1/2 tsp  
Garlic, peeled and diced, 9 cloves  
Turkey breast, boneless and skinless, 3 lbs.

### **Directions:**

1. Sauté the onion, celery, and fennel in extra-virgin olive oil in a large skillet over medium heat until soft, about 5 minutes.
2. Increase the heat to high, and stir in the chicken broth. Boil until the broth is reduced by half, about 2-3 minutes
3. Break up the whole tomatoes with a wooden spoon, then add them to the broth.
4. Stir in 1-1/2 teaspoons of the salt and half a teaspoon of pepper. Transfer the veggies to the slow cooker.
5. Use a sharp knife to cut 1-inch slits in the turkey every inch. Insert garlic slices into each slit.
6. Place the turkey breast on top of the veggies. Combine the rosemary, fennel, orange zest, pepper flakes, and remaining salt and pepper, and rub the seasoning all over the turkey. Press it in to make sure it sticks.
7. Cook on low for 7-8 hours (or 4 hours on high if pressed for time).