

# Ferraro's Cucina

## Herb & Balsamic Bacon wrapped Turkey Breast



### Ingredients

- 3 tbsp **balsamic vinegar**
- 2 tbsp **olive oil**
- 6 sprigs **fresh rosemary (divided)**
- 6 sprigs **fresh thyme (divided)**
- 2 tbsp **Montreal steak seasoning**
- 6 cloves **garlic (crushed)**
- 3-4 lb boneless **turkey breast**
- 10 slices **bacon**

### Preparation

- Preheat the oven to 400°F.
- Whisk the balsamic vinegar & olive oil together in a small bowl. Chop 4 sprigs of rosemary & 4 sprigs of thyme, add to the bowl with the steak seasoning & crushed garlic. Brush this mixture over the turkey breast. Place the two remaining sprigs of rosemary & thyme on top of the turkey.
- Weave the bacon slices together over the turkey. Tuck the bacon under the turkey. Make sure the ends of the rosemary and thyme sprigs slightly stick out at the end for easy removal after the turkey has baked.
- Place the bacon wrapped turkey on top of a wire rack on a foil-lined baking sheet. Brush any extra herb rub over the bacon.
- Place in the oven and bake for 1 hour (or until the turkey breast reaches 165° inside).
- Remove inside thyme/rosemary and carve. Enjoy!



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