

Slow Cooker Turkey Breast with Carrots & Cranberry Gravy

Ingredients:

18 ounces/0.5 kg boneless, skinless turkey breast
1 teaspoon poultry seasoning
½ teaspoon chicken bouillon granules or powder
1 cup cranberry sauce
1/3 cup celery, diced
¼ cup onion, chopped
2 cups carrot pieces (soaked/leached for 2 hours in warm water)



Preparation:

1. Place turkey breast in slow cooker and sprinkle with poultry seasoning and bouillon granules.
2. Spoon cranberry sauce on top; add celery, onion and carrots.
3. Cover with lid, turn heat to high and slow cook for 4 hours.

Number of Servings: 6

Serving Size: 2 ½ oz turkey, 1/3 cups carrots & ¼ cup gravy

1 Serving = 2 Meat & 1 Medium Potassium Vegetable Choices

Taken from www.davita.com/recipes.

