



Easy Herb Turkey

Makes: 12 servings

Prep Time: < 30 minutes

Total Time: 3+ hours

Ingredients

- **1 (12- to 14-pound)** BUTTERBALL® Fresh or Frozen Whole Turkey, thawed if frozen
- **3 tablespoons** olive oil
- **1 tablespoon** Italian seasoning
- **2 teaspoons** coarse salt
- **2 cloves** garlic, minced
- Black pepper (optional)

Directions

1. Preheat oven to 400°F.
2. Remove neck and giblets from body and neck cavities of turkey; discard or refrigerate for another use. Drain juices from turkey and pat dry turkey with paper towels. Turn wings back to hold neck skin against back of turkey.
3. Combine oil, Italian seasoning, salt and garlic in small bowl; mix well. Rub mixture all over turkey. Season with pepper, if desired.
4. Place turkey, breast side up, in oven; reduce oven temperature to 325°F. Cover breast and top of drumsticks loosely with foil to prevent overcooking of breast. Roast about 3 hours or until meat thermometer reaches 180°F when inserted into deepest part of thigh not touching bone. Let stand 30 minutes before carving.