**Herb-Roasted Turkey Breast Recipe (Serves 2-4, with leftovers)**

3-4 lb free-range, naturally raised or organic-rolled turkey breast  
2 tbsp olive oil  
4 large cloves garlic, peeled and thinly sliced  
1 tbsp each fresh rosemary leaves, thyme leaves  
4 sage leaves, chopped (optional)  
Coarse salt and coarsely ground pepper

Preheat the oven to 350 degrees. Wash the turkey and pat dry with paper towels. If there's a string holding the turkey roll together, leave it on. Place the turkey on a rack or on foil and put it in a baking pan. Rub the turkey with olive oil, then cut small slits all over and insert the garlic slices. Run your thumb and finger down the stems of the herbs to pull off the leaves. Chop the herbs and sprinkle evenly over the meat, and season to taste with salt and freshly ground pepper.  
Roast until the meat reads 160 degrees on an instant-read thermometer, about 20 minutes per pound (that's an hour or more for a 3-lb. turkey). Insert a fork to see if the juices run clear and not pink. Roast just until done or the breast will dry out. Let stand 15 minutes before carving. Carve only what you'll use and store the rest in a Ziploc bag or plastic container after the meat has thoroughly cooled.

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