



Pimentón-Roasted Whole Turkey Breast

SERVINGS 14 Ⓛ PREP TIME 45 mins COOK TIME 2 hrs 45 mins

INGREDIENTS

- 1/2 lb **La Fe Colombian Chorizo**, cut into 1/4-inch dice
- 3 onions, halved lengthwise and cut into 1/4-inch wedges
- Kosher salt
- 2 tbsp **La Fe red Wine Vinegar**
- 1/4 cup finely chopped parsley
- **La Fe Sazon**
- 1 (6 lbs) boneless skin-on whole turkey breast
- 2 tbsp onion Powder
- 2 tbsp Pimentón
- 1 tablespoon garlic powder
- 1 lemon, thinly sliced
- **La Fe Vegetable Oil**, for skillet & brushing
- 1 tbsp paprika

DIRECTIONS

1. In a large skillet with La Fe vegetable oil, cook the La Fe Columbian chorizo over moderate heat, stirring occasionally, until the fat starts to render, 3 minutes. Add two-thirds of the onion wedges, season with salt, garlic powder, onion powder, and paprika. Stirring occasionally, until the onions are softened and browned 10 minutes. Add the La Fe red wine vinegar and cook for 1 minute. Stir in the parsley and La Fe sazón and let cool completely.
2. Set the turkey breast skin side down on a work surface and season with salt. Spread the onion mixture all over the breast meat and under the tenderloins. Evenly space 2 foot-long pieces of kitchen twine under the breast. Fold the sides of the breast into the center, then tie up the turkey breast with the 2 ft twine to make a neat roast.
3. Spread the lemon slices and the remaining onion wedges in the center of a roasting pan. Set the turkey breast skin side up on the onions and lemons and let stand at room temperature for 1 hour.
4. Preheat the oven to 425°. Brush the turkey breast with La Fe vegetable oil and season generously with salt. Sprinkle the pimentón all over the top and side. Roast for about 1 hour and 10 minutes, basting occasionally with any pan juices until an instant-read thermometer inserted in the thickest part of the meat registers 160°; tent the roast with foil if it browns too quickly. Transfer the turkey breast to a carving board and let stand for 20 minutes. Thinly slice crosswise and serve.