

Pressure Cooker Turkey Breast

Ingredients:

- 6 lb. bone-in, skin-on turkey breast
- Salt and pepper, to taste
- 1 can (14 ounces) turkey broth or chicken broth
- 1 large onion, quartered
- 1 stock celery, cut in large pieces
- ¼ teaspoon ground thyme
- 3 tablespoons cornstarch
- 3 tablespoons cold water

Nutrition Facts

Servings: 8

Amount per serving

Calories **195**

% Daily Value*

Total Fat 3.8g **5%**

Saturated Fat 0.8g **4%**

Cholesterol 75mg **25%**

Sodium 514mg **22%**

Total Carbohydrate 6.3g **2%**

Dietary Fiber 0.4g **2%**

Total Sugars 0.8g

Protein 32.2g

Instructions:

1. Season turkey breast liberally with salt and pepper, or your favorite turkey seasonings.
2. Put a trivet in the bottom of the pressure cooking pot. Add the broth, onion, celery, and thyme. Add the turkey to the cooking pot, breast-side up.
3. Lock the lid in place. Select High Pressure and set the cook time for 30 minutes.
4. When the cook time ends, allow the pressure to release naturally for 10 minutes, then use a quick pressure release.
5. Use an instant read thermometer at the thickest part of the breast to check if the turkey is done. It should be 165°F. If needed, return the lid and cook at High Pressure for a few more minutes.
6. When the turkey is done, use the trivet to carefully remove it from the cooking pot and place on a platter. Cover with foil to rest.
7. To make the gravy, pour the juices in the cooking pot through a strainer and skim off the fat.
8. Whisk together cornstarch and cold water; add to broth in cooking pot. Select Sauté and stir until broth thickens. Add salt and pepper to taste.
9. Remove the foil and discard the skin. Slice the turkey and serve immediately.

Notes:

3 to 4 pounds - 25 minute cook time

4 to 5 pounds- 27 minute cook time

Turkey timer may not work well in pressure cooker, be sure to measure turkey at the thickest part of the breast. Cook to 165°F