



Herb Roasted Turkey Tenderloin

Active Time: 10 minutes | **Total Time:** 45 minutes | **Serves:** 4

Nutrition Information Per Serving

335.6 calories, 4.13 g carbohydrate, 0.71 g fiber, 3.42 g NET carbs, 51.65 g protein, 9.97 g fat

Ingredients

- 1 cup Pacific Organic Bone Broth (Chicken)
- 1/2 tsp(s) sea salt
- 2 whole(s) organic shallots, chopped
- 1/4 tsp(s) freshly ground black pepper
- 1 Tbsp organic extra virgin olive oil
- 1/2 cup(s) organic dry white wine
- 2 Tbsp(s) organic apple cider vinegar
- 32 ounce(s) pasture-raised turkey tenderloin
- 2 Tbsp(s) fresh tarragon, chopped

Preparation

1. Preheat oven to 400 degrees F.
2. Add oil to a large baking dish or Dutch Oven.
3. Season turkey with salt and black pepper and place in baking dish.
4. Arrange shallots over turkey in pan.
5. In a small bowl, combine wine, broth, vinegar, and tarragon. Pour mixture over turkey.
6. Transfer to oven and roast 40 minutes, or until an instant-read thermometer registers at least 160 degrees F.
7. Let turkey rest 10 minutes before slicing into 1/2-inch thick slices.
8. Serve.

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