

Easy Oven Baked Turkey

Easy oven-baked turkey recipe perfect for Thanksgiving or Christmas. Simple prep, 3-hour roast time, serves 6.

Golden, juicy results every time!

30 min

PREP

3h

COOK

3h 30min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 turkey
- 2 onion
- 2 tbsp tomato paste
- 4 tsp chili flakes
- 2 tsp sunflower oil
- 2 tbsp butter

Instructions

- 1 Prepare the turkey**

Preheat oven to 180°C (350°F). Remove turkey from packaging and pat completely dry inside and outside with paper towels.
- 2** Dice the 2 onions into small pieces and place them in the bottom of a roasting pan to create a bed for the turkey.
- 3 Make the seasoning paste**

Mix 2 tablespoons tomato paste, 4 teaspoons salt, 2 teaspoons black pepper, and 2 tablespoons oil in a small bowl until smooth and well combined.
- 4** Rub the seasoning paste all over the turkey skin and inside the cavity, making sure to coat evenly.
- 5** Let the seasoned turkey rest at room temperature for 30 minutes to allow the flavors to penetrate.
- 6 Roast the turkey**

Place turkey breast-side up on the bed of onions in the roasting pan.

- 7 Roast for 3 hours total, turning the turkey over once halfway through cooking at the 90-minute mark.
- 8 Check that internal temperature reaches 75°C (165°F) when measured in the thickest part of the thigh with a meat thermometer.
- 9 Remove from oven and let rest for 15 minutes before carving to allow juices to redistribute.

Tips

Let your turkey come to room temperature for 30-60 minutes before roasting - this ensures more even cooking throughout the bird and reduces total roasting time.

Use a meat thermometer inserted into the thickest part of the thigh to check doneness - it should read 75°C (165°F) when fully cooked, ensuring food safety without overcooking.

Tent the turkey with foil if the skin browns too quickly during roasting, then remove the foil for the final 30 minutes to achieve that perfect golden finish.

Save the drippings from your roasting pan to make exceptional gravy - strain out any solids and whisk with flour and stock for rich, flavorful results.

Let the turkey rest for 15-20 minutes after removing from the oven before carving - this allows juices to redistribute for moister, more flavorful meat.

Baste with melted butter every hour rather than opening the oven door frequently, which drops the temperature and extends cooking time.

Place root vegetables like carrots, potatoes, and onions in the bottom of your roasting pan to absorb flavorful drippings while cooking alongside the turkey.