

## Tropical Seasoned Turkey



### Ingredients

1 whole turkey

2 Tbsp. extra virgin olive oil

1 tsp. ground cumin

1 tsp. ground coriander

1 tsp. turmeric

1 tsp. garlic powder

1 tsp. salt

1/2 tsp. oregano

1/4 tsp. ground black pepper

1 Tbsp. flour\*

8 cups prepared stuffing (optional)

\*Recipe requires an oven bag

## **Directions**

Preheat oven to 350 F. Place rack on lowest shelf in oven. Remove turkey neck and giblets; discard or set aside to cook later for use in gravy. Pat turkey dry with paper towels and brush with olive oil; set aside.

Combine all the spices in a small bowl, then rub into the turkey. Measure flour into oven bag, close, and shake well. Open bag and place in a roasting pan. Carefully insert the bird into the bag. Loosely fill the body cavity with stuffing (if desired), tie the bag closed, and cut 6 small slits through the top of the bag to ventilate.

Bake as directed according to turkey size, or until it reaches an internal temperature of 180 F when a meat thermometer is inserted into the thickest part of the thigh. Remove from oven; however, leave in bag for an additional 15 minutes. Transfer onto a serving platter garnished with tropical flora.