

From - <https://www.sparklestosprinkles.com/air-fryer-turkey-breast/>

## Air Fryer Turkey Breast (*Bone-In or Boneless*)

**Air Fryer Turkey Breast** is moist juicy and delicious. It will taste just like you deep-fried it but with a fraction of the fat. Once you make this you will be wanting to recreate Thanksgiving dinner every single night!

There is nothing in this world that is better than fried turkey. Seriously if you have never tried it, it is a must! But the process to Deep fry a turkey is lengthy (a bit dangerous if you aren't careful) and costs a lot of money once you buy all the peanut oil! That is why I am so excited to share with you this inexpensive way to enjoy fried turkey all year long right in your Air Fryer!

You will love Air Fryer turkey breast! It has the same flavors we love from deep-fried turkey but has zero mess and is so moist and juicy. Once you try this turkey breast recipe you will be adding it to your monthly dinner menu!

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### INGREDIENTS

- 3-4 Pound Turkey Breast, **bone-in or boneless** will work
- 2 TBSP Melted Butter
- 2 TSP Season All

### INSTRUCTIONS

#### How to cook your Turkey Breast in the Air Fryer on a Rotisserie Spit

- If using your rotisserie spit, put your turkey breast on and attach well.
- Baste with butter.
- Season with Season All
- Insert into your air fryer.
- Set the temperature to 350 degrees and air fry for 50-60 min and the internal temperature is at least 165 degrees
- Remove the breast carefully. Allow resting for about 10 minutes before slicing.

My girlfriend Janet Deatrick Ash – found this recipe – will try for Xmas 2022 - <https://www.myforkinglife.com/air-fryer-turkey-breast/>

## Air Fryer Turkey Breast (*Bone-In or Boneless*) -w/ **Mayonnaise**

Make juicy and delicious turkey breast right in your Air Fryer. Use bone-in or boneless turkey breast to make the perfect golden turkey breast in your Air Fryer.

**Prep Time** - 10 minutes

**Cook Time** - 50 minutes

**Total Time** - 1 hour

**Servings** - 10 people

**Calories** - 401kcal

### Equipment

- Large Air Fryer
- Quick Read Thermometer

### Ingredients

- 3-4 Pound Turkey Breast, **bone-in or boneless** will work
- ¼ cup mayonnaise
- 2 teaspoon poultry seasoning
- 1 teaspoon salt
- ½ teaspoon garlic powder
- ¼ teaspoon black pepper

**Instructions – If using a Rotisserie Spit in Air Fryer - total of 50 minutes or temperature reaches 165 degrees – no need to flip.**

#### Bone-In Turkey Breast

1. Preheat air fryer to 360 degrees Fahrenheit.
2. Season turkey breast with mayonnaise, poultry seasoning, salt, garlic powder, and black pepper.
3. Place turkey breast in the air fryer basket on its side. Cook on one side for 25 minutes, flip, cook on the other side for 25 minutes or until internal temperature has reached a temperature of 165 degrees Fahrenheit.

#### Boneless Turkey Breast

1. Preheat your Air fryer to 360 degrees Fahrenheit.
2. Season your boneless turkey breast with mayonnaise, poultry seasoning, salt, garlic powder, and black pepper.
3. Air fry on 360 degrees Fahrenheit for 1 hour, turning every 15 minutes or until internal temperature has reached a temperature of 165 degrees Fahrenheit.

**Notes** - Cook times will vary depending on the size of your turkey breast.

\*I find that my boneless breast takes a little longer than bone-in because of the way it is wrapped in the netting. \*Use a quick read thermometer to ensure the internal temperature has reached 165 degrees Fahrenheit.