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Thyme-Roasted Turkey

Recipe courtesy of Domino magazine

Serves 8

2 boneless turkey breast halves, skin on, 2 1/4 lbs. each

2 turkey drumsticks, about 3/4 lb. each

2 tbsp. olive oil

1 tbsp. dried thyme

1 tbsp. kosher salt

2 tsp. coarsely ground black pepper

Preheat oven to 500°. Place the turkey pieces on a rimmed baking sheet. Rub them with olive oil, then sprinkle on all sides with thyme, salt and pepper.

Make sure breasts are skin side up and spread out as much as possible, without touching any of the other pieces. Cook in middle rack of oven for 50 minutes.