Crockpot Turkey

1 turkey breast
1 cup onions, chopped
1 cup celery, chopped, about ¼” slices
1 teaspoon each of thyme, sage, and marjoram
½ teaspoon salt and ground rosemary.

Mix the vegetables and the herbs together. Place ½ of mixture in the bottom of a sprayed crockpot. Place the turkey breast on top, spread it out as thinly as you can. Cover with the rest of the vegetables and herbs. Cook on low for 4 hours. Drain the liquid to make gravy as you wish.

If you have a larger crowd, this recipe can be multiplied to the size of your crowd and crockpot.