

WHOLE TURKEY BREAST COOKING & RE-HEATING INSTRUCTIONS



**Please read these instructions carefully. Please note, every oven is different, and you will need to have a thermometer handy, as cooking times may vary. You should also know if your oven has any hot spots.*

***Approximate cooking time: 45-50 min. for Oven-Ready (~5-6lb breast)**

***Approximate heating time: 25 min. for Slow-Roasted (~3½-4½lb breast)**

OVEN-READY

1. Bring your turkey to room temperature. This can take up to an hour.
 2. Pre-heat your oven to 350°.
 3. Remove all packaging and garnish. Place turkey in a roasting pan. Add the provided turkey stock and place turkey in the middle oven rack. Please note, no basting is needed, as we inject the breast with tons of flavor beforehand!
 4. When the breast temperature registers 140°, pull from the oven and tent entire bird with foil. Let it rest for 20-25 minutes...
 5. As the meat rests, the turkey will continue to cook. The breast temperature should eventually register 165°. If it is still under temperature, put back into the oven for another 10 minutes. Pull from oven, tent with aluminum foil and allow turkey to rest again.
 6. Remove from pan to carve. Pour any pan drippings into your gravy for added flavor!
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SLOW-ROASTED

1. Bring your turkey to room temperature. This can take up to an hour.
2. Pre-heat your oven to 350°.
3. Remove all packaging and garnish. Place turkey in a roasting pan. Add the provided turkey stock and place turkey in the middle oven rack.
4. Cover with aluminum foil and roast for 15 minutes. Then remove foil and continue to roast for 10 minutes. Pull from oven, tent with aluminum foil and allow turkey to rest for 10 minutes.
5. Remove from pan to carve. Pour any pan drippings into your gravy for added flavor!