

Preparation Guide For Pre-Roasted Turkey Breast

Storing

Keep pre-roasted turkey breast refrigerated below 40°F. If you freeze the turkey breast, keep the frozen turkey breast in a freezer at 10°F or less.

Defrosting

If necessary, place the turkey breast, still in its bag, in the refrigerator. Allow 24 hours to defrost. Cook promptly after defrosting. Never refreeze a defrosted turkey.

To Serve Cold

This pre-roasted turkey breast is fully cooked and delicious served cold.

To Serve Hot

1. Preheat oven to 325°F.
2. Remove plastic bag.
3. Place turkey breast in roasting pan and add 1/2 cup of water to bottom of pan.
4. Cover turkey breast loosely with foil.
5. Allow 1½ hours to heat.
6. Turkey breast is ready when meat thermometer reaches 140°F in the thickest part of the breast.

You are now ready to carve, serve, and enjoy a delicious Plainville Farms oven-roasted turkey breast.