

Pre-Roasted Turkey Breast

Heating Instructions

Weaver
street
MARKET

Remove the turkey from the bag and follow these simple directions.

- Place in a roasting pan and heat at 325 degrees F
- Adding water or chicken stock to the pan will help to keep the meat moist.
- Heat for 10 minutes per pound of meat

NOTE:

While this oven-roasted turkey is fully cooked, we recommend heating-to-taste. When using a meat thermometer heat to a USDA suggested internal temperature of 165 degrees F. Let stand for 15 minutes before carving. Enjoy!