

Pre-Roasted Whole Turkey

Heating Instructions

Weaver
street
MARKET

(Re-heating instructions are also located on the back of the turkey.)

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

- Leave the nylon truss on the legs, it is oven safe up to 450 degrees F.
- Place in a roasting pan and heat at 325 degrees F – see below for approximate cooking times based on the size of your turkey:

WEIGHT	APPROXIMATE TIME
6-10 Lbs	1 hour
10-12 Lbs	1-1 ¼ hours
12-14 Lbs	1 ¼ -1 ½ hours
14-16 Lbs	1 ½ -1 ¾ hours

Spread the exterior of turkey with a blend of your favorite herbs and spices or with a paste made of the following:

- 4 tbsp olive oil
- 2 tsp salt or to taste
- 2 tsp garlic powder
- 2 tsp paprika

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!