

Preparation Guide for Pre-Roasted Turkey Breast

Storing

Keep fresh turkey breast refrigerated below 40° F. Keep frozen turkey breast in a freezer at 10° F or less.

Defrosting (If Applicable)

Place turkey, still in its bag, in the refrigerator. Allow 24 hours to defrost. Cook promptly after defrosting.

To Serve Cold

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

To Serve Hot

1. Preheat oven to 275° F.
2. Remove plastic bag.
3. Place turkey in roasting pan and add 1/2 cup of water to bottom of pan.
4. Cover turkey breast loosely with foil.
5. Check turkey temperature periodically to ensure best quality.
6. Allow 1-½ hours to heat.
7. Turkey breast is ready when meat thermometer reaches 165° F in the thickest part of the breast.

You are now ready to carve, serve and enjoy a delicious Weaver Made Oven-Roasted Jaindl Farms Turkey Breast.