



Prep & Cook Time **60+ min.** | Cook Within **5 days** | Difficulty Level **Easy** | Spice Level **Not Spicy**

HOME CHEF
Fresh
AND **EASY**

Turkey Breast Roast

Serves 6

In your box

60 oz. Antibiotic Free Turkey Breast Roast

Roast Turkey

- Place oven rack in the middle position. Preheat oven to **350 degrees**. Prepare a baking sheet with foil.
- Remove outer bag and plastic netting from **turkey**. Cut a 1" opening vent on top of roasting bag. Place turkey on prepared baking sheet.
- Place baking sheet on center rack of hot oven. *Bag will expand during roasting.* Roast until turkey reaches a minimum internal temperature of 165 degrees, 1½-1¾ hours for thawed, 3-3 ½ hours for frozen.
- Rest fully cooked turkey, at least 15 minutes.
- Once rested, carefully cut bag open lengthwise across top. Transfer turkey to cutting board and cut netting lengthwise across roast. Turkey is ready to slice! Bon appétit!

NUTRITION per serving Calories: 430, Carbohydrates: 1g, Fat: 19g, Protein: 60g, Sodium: 426mg.

*CONTAINS none

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information. Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.