



In your box

1 Fully Cooked Oven Roasted Turkey Breast

You will need

Baking Sheet

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	



Turkey Breast Roast

Serves 8 -10

NUTRITION per serving—Calories: 363, Carbohydrates: 0g, Sugar: 0g, Fiber: 0g, Protein: 62g, Sodium: 1297mg, Fat: 10g, Saturated Fat: 3g
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

60+ min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- Store turkey in refrigerator upon receipt.
- Preheat oven to 350 degrees



1. Roast the Turkey

- Remove **turkey** from packaging and wrap in foil.
- *If frozen:* place on a baking sheet and roast in hot oven until turkey reaches a minimum internal temperature of 145 degrees, 2 ½-3 hours.
- *If thawed:* place on a baking sheet and roast in hot oven until turkey reaches a minimum internal temperature of 145 degrees, 2- 2½ hours.
- *Turkey has already been fully cooked to minimum internal temperature; we recommend heating to 145 degrees to avoid overheating and drying out.*
- Keep turkey tented with foil until ready to serve. Rest turkey, 15-20 minutes. Bon appétit!