



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

HOME CHEF  
**Fresh**  
AND **EASY**

Oven Ready Turkey

## Thanksgiving Turkey Breast Roast

Serves 6

### In your box

60 oz. Antibiotic Free Turkey Breast Roast

---

### Roast the 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, and happy Thanksgiving!

---

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

CONTAINS \*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.