

Cooking tips for Stuffed Turkey Breast

- Pre heat oven to 350°F
- Place turkey breast in roasting pan and roast for 1.5—2 hours
- Remove from oven, cover and let stand for 10 minutes before carving
- Using a meat thermometer, the meat should read at no less than 170°F

Our turkeys are barley fed, and are prepared at our production in Canmore, Alberta. They do not contain additives or MSG.

Any questions?
Call us at 403-678-4109



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