

Turkey Only Dinner

Heating Instructions

- Heat oven to 325°F
- Remove wrapper and net from turkey, place breast side up in a roaster, do not add water
- Insert a meat thermometer deep into thickest part of thigh, taking care not to touch bone
- After the first hour of heating, loosely cover breast and top of drumsticks with lightweight foil to prevent over browning
- For full turkey, heat 2 hours 15 min – 2 hours 45 min, or until turkey reaches 145°F
- For half turkey, heat 1 hour 30 min – 2 hours, or until turkey reaches 145°F
- For easy carving, let stand 15-20 minutes
- Serve immediately after carving

Ingredients and Nutrition Facts

- Turkey, Water, 2% or less of Salt, Dextrose, Sodium Phosphate, Carrageenan, Natural Flavors. No gluten or Dairy containing ingredients

**Although we prepare many deli items with no gluten-containing ingredients and take care to avoid cross contamination, we acknowledge that we are not a certified gluten-free facility.*

Nutrition Facts		Turkey Breast
Varies servings per container		Varies
Serving size		3 oz (84g)
Amount per serving		
Calories		130
		% Daily Value*
Total Fat	4g	5%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	55mg	18%
Sodium	400mg	17%
Total Carbohydrate	0g	0%
Dietary Fiber	--g	--%
Total Sugars	0g	
Includes Added Sugars	--g	--%
Protein	23g	
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	Vitamin D	--mcg --%
	Calcium	20mg 2%
	Iron	1mg 6%
	Potassium	--mg --%

FOOD SAFETY: Keep all items refrigerated at or below 41F. Reheat until a minimum internal temperature of 165F is reached. All foods produced in a facility that also processes Soy, Wheat, Milk, Eggs, Fish, Shellfish, Tree Nuts, and Peanuts.

Happy Holidays!



How to Carve a Turkey



REMOVE LEG

(Thigh or second joint and drumstick)

Hold the drumstick firmly with fingers, pulling gently away from turkey body. At the same time cut through skin between leg and body.



PRESS LEG AWAY FROM BODY WITH FLAT SIDE OF KNIFE

Then cut through joint joining leg to backbone and skin on the back. If the "oyster", a choice oyster-shaped piece lying in the spoon-shaped section of the backbone was not removed with the thigh, remove it at this point. Hold leg on service plate with drumstick at a convenient angle to plate. Separate drumstick and thigh by cutting down through the joint to the plate.

We are skipping steps 3 and 4 since we do not slice up the leg and thighs.



CUT INTO WHITE MEAT PARALLEL TO WING

Make a cut deep into the breast to the body frame parallel to and as close to the wing as possible.



SLICE WHITE MEAT

Beginning at front, starting halfway up the breast, cut thin slices of white meat down to the cut made parallel to the wing. The slices will fall away from the turkey as they are cut to this line.