RE-HEATING INSTRUCTIONS

The USDA recommends the internal temperature be 165*.

Please Note: These instructions are meant as guidelines only. Every oven and microwave are slightly different and temperature settings will vary. Overheating will affect the quality**.**

Cook Low-and-Slow in the Oven

REHEAT COOKED TURKEY BREAST AFTER REFRIGERATION

1. Preheat oven to 325*.
2. Start by leaving your **turkey out** on the counter for 10-30 minutes before **reheating**. This will return the meat to room temperature, and help it **reheat** more evenly.
3. Place the Turkey Breast in a shallow pan with a small amount of liquid (water or broth).
4. Cover in foil and heat approximately 20-25 minutes, until the internal temperature reaches 165*.

*The aluminum foil will prevent moisture from evaporating too quickly and the slow, low temperature will help prevent the turkey from losing flavor.