

Bone-in Turkey Breast

1 x 12-14lb Bone-in turkey breast

Salt & Pepper

Preheat oven to 400.

Rinse and pat dry the turkey breast. Season all over with salt and pepper and place in a roasting pan fitted with a rack. Roast for 15 minutes, then lower the oven temperature to 325. Plan on 12-15 min per pound or roughly 2 ½ to 3 ½ hours. Once the turkey has reached an internal temperature of 155 remove it from the oven. Tent with foil and let rest 10 minutes before carving.

Optional – you can add carrots, onions, celery, herbs, and/or garlic to the bottom of the pan for added flavor and aroma

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