

Boneless Turkey Breast

1 x 8-10lb Boneless 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 to 3 hours. Add one cup of stock/beer/cider/any aromatic liquid to bottom of pan for the last hour of cooking. 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.

For half boneless breast please adjust your cooking time (only about 40 min to an hour)

Optional – you can add carrots, onions, celery, herbs, and/or garlic to the bottom of the pan for added flavor and aroma. You may also baste the turkey with butter or pan drippings throughout the roasting process

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