

Fully Cooked Turkey Breasts

Cooking Instructions

Product Handling & Labeling Information

- Product should be stored between 30–34°F (for optimum quality, product should not be frozen)
- We suggest using product within 5 days of opening the bag
- Each product has a use-fresh-by date either printed directly on the bag or on a sticker

Suggestions for Heating Turkey

For best results, use these heating suggestions for Fully Cooked Turkey Breast. Heating time will vary by equipment and quantity of product prepared. Make adjustments to the time accordingly.

PRODUCT SLICING	HEATING METHOD	HEATING TIME
Deli Thin	Microwave	20 seconds
Sliced 1/4" – 3/4" thick	Grilled	3 minutes, turned once
	Pan Seared (dry, over high heat)	1 minute on each side
	Pan Seared (with olive oil spray, over high heat)	1 minute on each side
	Oven (heated to 425 degrees)	5 minutes
	Simmered (in turkey gravy)	4 minutes
	Broiler (plain)	2 minutes (no turning)
	Broiler (topped with Parmesan cheese)	3 minutes or until cheese melts
	Broiler (topped with tomato sauce and mozzarella cheese)	3 minutes

If you want to know more about Foster Farms Foodservice products, please contact us.



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