

# Roast Turkey

<b>Servings:</b>	350.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Complex Food Prep

Roast Turkey

## Nutrition Information

<b>Calories</b>	37.87	<b>Protein</b>	5.32g
<b>Fat</b>	1.99g	<b>SaturatedFat</b>	0.66g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	15.28mg
<b>Carbohydrates</b>	0.00g	<b>Fiber</b>	0.00g
<b>Sugar</b>	0.00g	<b>Sodium</b>	128.90mg
<b>Iron</b>	0.00mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	0.00mg

## Ingredients

9999 0/1 Gram Turkey, Roast, Frozen

BAKE

Thaw several days before cooking. Bake at 400 degrees until internal temp reaches 165 degrees or more.

## Preparation Instructions

Thaw roast several days before cooking. Bake at 400 degrees until reaches and internal temp of 165 degrees or more. Cool and slice the next day.

Place in steam table pan with chicken broth cover with foil and reheat to 165 degrees or more.