

Cooking tips for Stuffed Turkey Breast

Pre-heat oven to 350 F.

Place turkey breast in roasting pan and roast for 1 1/2—2 hours. Remove from oven, cover and let stand for 10 minutes before carving. We recommend using a meat thermometer. It should read no less than 170 F .

**The above are guidelines as temperatures and times may vary in different ovens.
Enjoy your Stuffed Turkey Breast!**

**Proudly made by Valbella Meats in
Canmore Alberta**

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VALBELLA MEATS

Was established 1978 in Canmore, Alberta. Our meats are used in fine eating establishments, retailed at Valbella Deli/Café—Canmore AB, in specialty shops and are available at all Sunterra Market Locations in Calgary & Edmonton.

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