

## ROSEMARY TURKEY ROAST

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
155 cal	1 g	31 g	2 g	56 mg	2513 mg	22 mg

**Ingredient**

TURKEY BREAST,BNLS,PRECKD  
 WORCESTERSHIRE SAUCE  
 SALT  
 PEPPER,BLACK,GROUND  
 ROSEMARY,GROUND

**Weight**

30 lbs  
 1 lbs  
 5-1/8 oz  
 1-3/4 oz  
 2-1/2 oz

**Measure**

2 cup  
 1/2 cup  
 1/2 cup  
 1-3/8 cup

**Issue****Method**

- 1 Season each turkey breast roast with Worcestershire sauce, salt, pepper and rosemary.
- 2 Wrap each roast tightly in foil. Place 3 roasts on each sheet pan.
- 3 Cook in a preheated convection oven at 300 F. with fan on, for 45 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 4 Slice turkey roast into 4 oz slices. Arrange in steam table pans, shingle fashion, 25 portions per pan.
- 5 CCP: Hold for service at 140 F. or higher.