



GLAZED
PAN-ROASTS



75048 Pan-Roasted Turkey Breast, Golden Brownd, 2 Lobes

NO ANTIBIOTICS EVER GLAZED PAN-ROAST TURKEY



SIMPLE GLAZES MAKE OUR NO ANTIBIOTICS EVER PAN-ROASTS EVEN HOTTER SELLERS

PERDUE MAKES THE GREAT TASTE OF OVEN-ROASTED, NO ANTIBIOTICS EVER TURKEY SO EASY

Add a simple glaze, and these everyday favorites will satisfy your customers' cravings for today's bold, ethnic-inspired flavors. They may also command a higher price.

PAN-ROASTS—THE PERFECT START FOR SOMETHING UNIQUE AND DIFFERENT

- NO ANTIBIOTICS EVER, fully cooked turkey for convenience and 100% yield
- 100% vegetarian diet with no animal by-products
- Premium all-breast meat for distinctive quality
- Turkey adapts perfectly to any seasoning

IT'S AS EASY AS 1, 2, 3, 4!

1. UNPACK



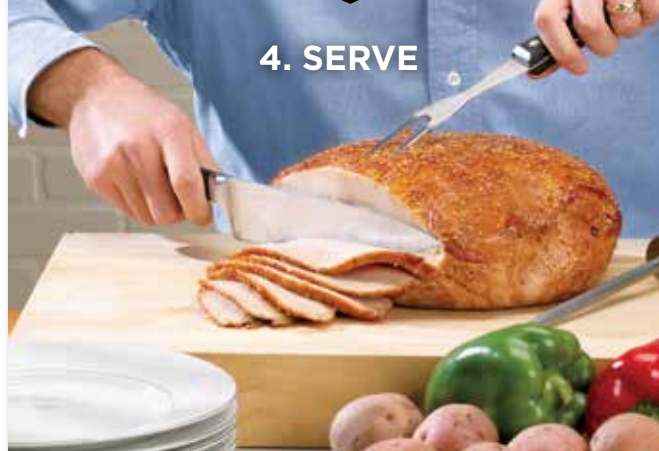
2. GLAZE



3. BAKE



4. SERVE





GLAZE RECIPES

START EXPLORING A WORLD OF FLAVOR



OVEN-ROASTED HONEY ORANGE PAN-ROAST*

1 Turkey Pan-Roast
6 Tbsp. Honey
4 Tbsp. Orange Marmalade

- Preheat oven to 325°F for convection ovens or 350°F for conventional ovens. Use a low fan setting for convection ovens.
- Remove pan-roast from wrap and dry with paper towels. Place pan-roast on a shallow baking pan. Lightly score skin diagonally with 1½"-wide slits.
- Spread 3 tablespoons of honey over the pan-roast, being sure to cover the top and sides. Cover lightly with foil.

- Bake for 8-9 minutes.
- Remove pan-roast from oven and spread the remaining honey over the roast. Garnish the pan-roast with orange marmalade.
- Check that the surface temperature of the breast has reached 165°F by measuring the temperature directly underneath the skin.
- Move pan-roast into clean pan and place in cooler immediately.
- Prior to slicing, check the temperature; ensure it is 39°F or below internally.
- Once cool, slice and serve.

OVEN-ROASTED SUN-DRIED TOMATO PESTO PAN-ROAST*

1 Turkey Pan-Roast
5 Tbsp. Sun-Dried Tomato Pesto
1 Tbsp. Extra-Virgin Olive Oil
3 Slices Sun-Dried Tomatoes in Oil
1 Sprig Fresh Basil

- Preheat oven to 325°F for convection ovens or 350°F for conventional ovens. Use a low fan setting for convection ovens.
- Remove pan-roast from wrap and dry with paper towels. Place Pan-Roast on a shallow baking pan. Lightly score skin diagonally with 1½"-wide slits.

- Mix sun-dried tomato pesto and olive oil. Spread over pan-roast, covering the top and sides. Cover lightly with foil.
- Bake for 8-9 minutes.
- Remove from the oven and top with sun-dried tomato slices and basil.
- Check that the surface temperature of the breast has reached 165°F by measuring the temperature directly underneath the skin.
- Move pan-roast into clean pan and place in cooler immediately.
- Prior to slicing, check the temperature; ensure it is 39°F or below internally.
- Once cool, slice and serve.

OVEN-ROASTED HONEY CHIPOTLE PAN-ROAST*

1 Turkey Pan-Roast
3 Tbsp. Honey
1 Tbsp. Chipotle Concentrate

- Preheat oven to 325°F for convection ovens or 350°F for conventional ovens. Use a low fan setting for convection ovens.
- Remove pan-roast from wrap and dry with paper towels. Place pan-roast on a shallow baking pan. Lightly score skin diagonally with 1½"-wide slits.

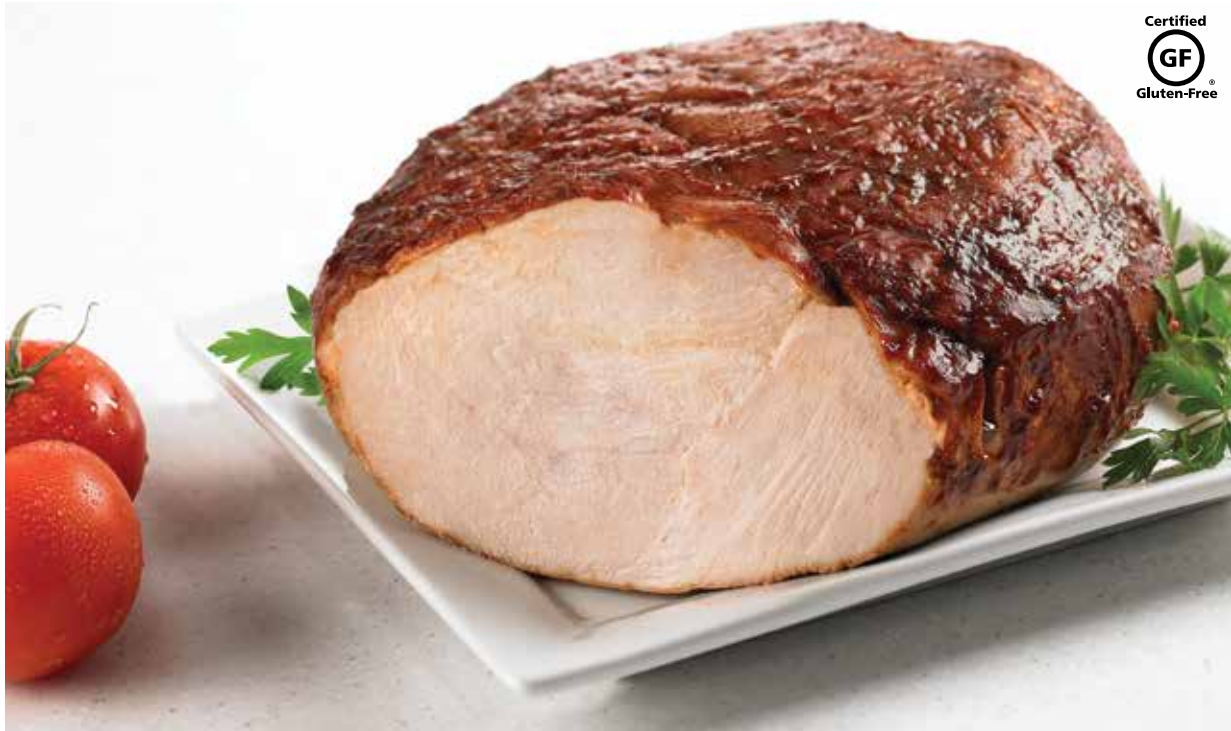
- Mix honey with chipotle concentrate. Spread over pan-roast, covering top and sides.
- Bake for 8-9 minutes.
- Check that the surface temperature of the breast has reached 165°F by measuring the temperature directly underneath the skin.
- Move pan-roast into clean pan and place in cooler immediately.
- Prior to slicing, check the temperature; ensure it is 39°F or below internally.
- Once cool, slice and serve.

*Must comply with local food code rules.

NO ANTIBIOTICS EVER TURKEY BREASTS

WAITING FOR YOU TO ADD SIGNATURE APPEAL

SPECIFICATIONS



PRODUCT CODE	PRODUCT DESCRIPTION	PACK SIZE	SHELF LIFE (DAYS)
75046	5★ PAN-ROASTED TURKEY BREAST, BOURBON PEPPERCORN, 2 LOBES	2/5-8 lbs.	70
75048	5★ PAN-ROASTED TURKEY BREAST, GOLDEN BROWNEED, 2 LOBES	2/5-8 lbs.	70
75220	5★ PAN-ROASTED S/L TURKEY BREAST, GOLDEN, 2 LOBES	2/8-9 lbs.	70
75251	5★ PAN-ROASTED TURKEY BREAST, 2 LOBES	2/5-8 lbs.	70
75252	5★ PAN-ROASTED TURKEY BREAST, 3 LOBES	2/8-11 lbs.	70
75256	5★ PAN-ROASTED S/L TURKEY BREAST, 3 LOBES	2/8-11 lbs.	70

S/L = Skinless



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