



### **Broccoli Parmesan Stuffed Turkey Breast Wrapped In Bacon**

**Cooking Instructions:** Thaw Roast on a plate in refrigerator overnight. Cut package and remove product. Pre-heat Oven to 375\* and cook for 2 hours or until internal temperature reaches 165\*F.

**Feature and Benefits:** Agostino Foods, experts butchers making Holiday classics for Generations, is proud offer this wonderful, unique Turkey for your holiday dinner, also great as a gift for family, friends, or a colleague. Turkey Breast are brined naturally with water, salt, herbs, a little sugar for the perfect amount of time, the old fashion way, to naturally keep your breast moist during cooking. Only the finest herbs, fruits and grains are used for the stuffing and then wrapped in BACON. Our expert butchers hand bone each turkey breast, stuff them with a proprietary stuffing and wrap them in bacon. Lastly, an oven safe net is wrapped around the entire stuffed breast to keep all the goodies together while they are in the oven. As the bacon cooks, the flavor of the bacon juice bastes your turkey to perfection. Every turkey breast goes through strict quality control process established by Emeril and his trusted chefs guaranteeing a delicious, succulent center piece to your holiday meal, but the safest, most fresh, and wholesome product money can buy.

- Turkey is sourced from a small Pennsylvania turkey farmer
- All birds are raised humanely and fed an all vegetarian feed diet
- No Antibiotics or Hormones used ever
- Each breast is brined naturally. Most competitor Turkey products are injected with sodium phosphate and other chemicals to maintain moisture during cooking. We do it the old fashion way with water, salt, a pinch of sugar and a special blend of herbs and spices.
- The brine helps the customer cook their turkey to the temperature of 165\* and still end up with a moist and succulent result
- All stuffing ingredients are sourced from farmers and growers here in the USA
- Product Arrives frozen, vacuum packaged in a shrink-wrapped cooler with full cooking instructions, so your turkey is cooked to perfection
- The turkeys are good for well over 1 year in the freezer
- Simply place your turkey on a plate and thaw in your refrigerator overnight and follow the cooking instructions

**Ingredients Bacon Wrapped Broccoli Parmesan Stuffed:** Turkey Breast, Stuffing: Croutons-Breadcrumbs [[ Enriched Bleached Wheat Flour [Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid] Semolina, Vinegar, with 2% or less: Soybean Oil Shortening, Brown Sugar, Salt, Leavening, Yeast, Spice Extractive, Dough Conditioners, Yeast Nutrients]], Dried Onions-Garlic-Bell Peppers, Broccoli, Rice, Parmesan Cheese [Pasteurized Part Skim Cow's Milk, Cheese Culture, Salt, Enzymes], Natural Flavors, Salt, Spices Hydrolyzed Corn Protein, Bacon Cured With(Water, Salt, Sugar, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite) Brining:(Water, Brown Sugar, Salt), Spices.