



## Recipes

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# Chopped Roasted Turkey

Serves 1

### Ingredients:

- 2 oz. vol. Olive Oil
- 6 each Whole Garlic Cloves , minced
- 2 Tbsp. Fresh Sage , minced
- 2 Tbsp. Fresh Thyme , minced
- 2 Tbsp. Fresh Rosemary , minced
- 1 Tbsp. Salt
- 2 tsp. Peppers
- 8 lbs. Raw Bone-In , Skin-On Turkey Breast

### Directions:

1. Pre-heat a convection oven to 275°F. Combine first 8 ingredients in a small bowl; rub this paste under the skin over the turkey breast, reserve a small amount to rub on the outside of the skin too.
2. Place turkey breast onto a roasting rack on a sheet tray, roast for 1  $\frac{3}{4}$ - 2 hours or until internal temperature reaches 165°. Remove and rest for 20 -25 minutes. Remove both breast portions and chop into smaller bite-size pieces. Allow to cool in refrigerator and set aside for assembly.