



# KOWALSKI'S THANKSGIVING ROASTED TURKEY BREAST



## REHEATING INSTRUCTIONS/INGREDIENTS

### ALL NATURAL ANTIBIOTIC-FREE ROASTED TURKEY BREAST

Remove turkey breast from packaging; transfer to an oven-safe dish. Add ½-1 cup broth or water to the dish; cover turkey with foil. Roast in a preheated **350°** oven until heated through (**approx. 15 min. per pound**).

*NOTE: To ensure a gluten-free turkey, use a gluten-free broth or water to prepare.*

*Cooking times are approximate. You may need to increase cooking time for a full oven or to account for differences in kitchen equipment.*

### ALL NATURAL ANTIBIOTIC-FREE GF DF ROASTED TURKEY BREAST

All Natural Antibiotic-Free Turkey Breast  
(Turkey Breast, Water, Sea Salt, Vinegar),  
Seasoning (Salt, Sugar, Spices, Onion Powder,  
Garlic Powder, Paprika, Lemon Peel, Citric  
Acid, Natural Flavor, Turmeric).

*NOTE: To ensure a gluten-free turkey, use a  
gluten-free broth or water to prepare.*

## Nutrition Facts

**Serving size** 4 oz. (112g)

**Amount per serving**  
**Calories** 130

**% Daily Value\***

<b>Total Fat</b> 3.5g	<b>4%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol</b> 70mg	<b>23%</b>
<b>Sodium</b> 190mg	<b>8%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 6g	
Includes 6g Added Sugars	<b>6%</b>
<b>Protein</b> 24g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0mg	0%
Potassium 0mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.