Turkey Roasting Time Chart (6 to 30 Pounds)

325°F | Conventional Oven | Fully Thawed Turkey

Weight (lbs.)	Unstuffed	Stuffed
6 lbs.	2:25	2:30
7 lbs.	2:25	2:40
8 lbs.	2:45	3:05
9 lbs.	2:50	3:15
10 lbs.	2:50	3:20
11 lbs.	3:00	3:30
12 lbs.	3:10	3:40
13 lbs.	3:20	3:50
14 lbs.	3:30	4:00
15 lbs.	3:45	4:05
16 lbs.	3:55	4:15
17 lbs.	4:05	4:20
18 lbs.	4:10	4:30
19 lbs.	4:15	4:35
20 lbs.	4:25	4:45
21 lbs.	4:30	4:55
22 lbs.	4:40	5:05
23 lbs.	4:40	5:10
24 lbs.	4:45	5:15
25 lbs.	4:55	5:30
26 lbs.	5:00	5:40
27 lbs.	5:05	5:50
28 lbs.	5:05	5:50
29 lbs.	5:10	5:50
30 lbs.	5:10	5:50

Notes:

- Times are estimates based on published roasting guidance from major turkey brands and official sources.
- Actual cooking time will vary. Many ovens run hotter or colder than their setting.
- Use a meat thermometer. Turkey and stuffing should reach at least 165°F.
- For best results, check the temperature in the thickest part of the breast, thigh, and center of the stuffing.