Turkey Cooking Time Chart: Roast Your Bird to Perfection

This chart provides estimated roasting times for whole unstuffed and stuffed turkeys at a standard oven temperature of 325°F (160°C). Cooking times vary based on oven calibration, turkey temperature when it goes in, and whether it's stuffed, so always use a meat thermometer for accuracy.

TURKEY WEIGHT (LBS)	UNSTUFFED (APPROX. HOURS)	STUFFED (APPROX. HOURS)
8-12 lbs	2¾ - 3 hours	3 - 3½ hours
12-14 lbs	3 - 3¾ hours	3½ - 4 hours
14-18 lbs	3¾ - 4¼ hours	4 - 4¼ hours
18-20 lbs	4¼ - 4½ hours	4¼ - 4¾ hours
20-24 lbs	4½ - 5 hours	4¾ - 5¼ hours

5 rows