

MAKING THE CUT

Turkey breast gives chefs a crowd-pleasing, versatile protein for optimizing menus

Streamlined menus, operational efficiencies and optimized inventory yield tight parameters for flavor innovation. Of course, the goal is to find products that can work in multiple dishes across the menu while keeping flavor profiles lively, unique and memorable.

When managing protein SKUs today, versatility is a key factor in menu development. Chefs need proteins to move seamlessly into various on-trend formats, take on different flavors—both close in and adventurous—and be popular with diners. Butterball Foodservice offers a broad range of turkey products that answer those qualifiers and provides the functional benefits of protein that today's consumers are looking for. Here, we're homing in on turkey breast, choosing this cut because it easily solves the versatility challenge while providing a tender, lean, healthy protein. Sourcing one of Butterball's turkey breast products from its Just Perfect line, such as its Roast and Serve turkey, gives menu developers a beloved protein that can take on today's trends.



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DOUBLE DOWN ON VERSATILITY WITH GROUND

In this Turkey Patty Melt, an indulgent diner classic gets a modern makeover and moves into a trend-forward build. Versatile lean ground turkey is the star, topped with honey-bourbon peppered bacon, beer-basted onions and Muenster cheese.



3 Creative Plays with Turkey Breast

Turkey breast can work hard for operators, moving from comfort-centric fare to signature grab-and-go. Here, we showcase three dishes with distinct flavor narratives that star turkey breast as the centerpiece. **1: Loaded Turkey Nachos with Tajin Crema** offer comfort, craveability and high-impact flavor. Handcrafted Roast and Serve Turkey Breast delivers a tender, juicy premium protein topper, sitting atop tri-color tortilla chips, sweet potato, black beans, jalapeño, corn and black olives.

Of course, turkey breast and lunch go hand in hand. Make the occasion memorable with global flavor touches and fun packaging in grab-and-go options. **2: Turkey Bento Boxes** pair lean and satisfying turkey breast with thoughtful sides and sauces, building out compelling flavor themes, from a modern Asian spin with wasabi mayo, togarashi, radish sprouts and black sesame crackers to an eclectic American combo with tzatziki, smoked watermelon, feta, honey-roasted almonds, cucumber and pita chips.

The third dish twists the popular toast trend into a more substantial lunch/dinner entrée, pulling in familiar comfort cues with its Italian flavors.

3: The Tuscan Roast Turkey features grilled French bread brushed with garlic oil, topped with Handcrafted Roast and Serve Turkey Breast and a flavorful Pomodoro Crudo Sauce, deepened by pesto, anchovy, capers and black olives.



Content developed in partnership with Flavor & The Menu.

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