



K12:

# the perfect pairing.

Meal Concepts for Turkey Sausage Links



## **Turkey Sausage Links**





Butterball sausage links are all-natural and made with quality turkey to deliver superior taste and texture. They're minimally processed with no artificial ingredients, and they're great for chopping up and applying to a variety of dishes—breakfast and beyond!

All of the meal concepts in this guide meet the following criteria for K-8 and 9-12 Meal Pattern Required Food Components:

DAILY REQUIRED FOOD COMPONENTS	K-8	9-12
Meat/Meat Alternates	I oz eq	2 oz eq
Grains	I oz eq	2 oz eq
Vegetables	3/4 cup	I cup
Fruits	I/2 cup	I cup
Fluid Milk	I cup	I cup

### Working hard to be a cut above.

At Butterball, we're committed to helping you be at your best for your students. We understand that keeping hunger at bay and participation up can be extremely challenging. That's why all of our K-12 resources and products are built around supporting you, your students and your menu.

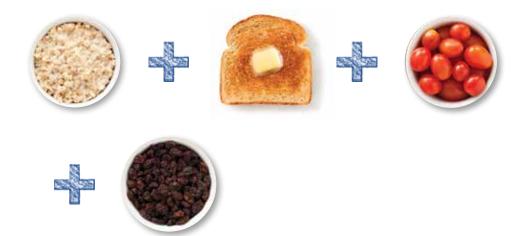
We know that delivering quality K-12 solutions starts with the quality of our products. We care deeply about the well-being of each of our turkeys, which is why we're proud to carry the AMERICAN HUMANE CERTIFICATION. Plus, all of our turkeys are hatched, raised and harvested in the USA. It's all so you can trust Butterball for dishes and ideas that your school will love.

# **Yummy & Savory Oat Bowl**



Wholesome goodness and savory satisfaction happen all at once with this unique breakfast concept. Kids will love having sausage and cheese combined with their oatmeal, and you'll love how quickly it all disappears.

INGREDIENT	K-8 SERVING	9-12 SERVING
Cheesy oatmeal	I/2 cup	I cup
Sausage links, chopped	2 each (1.4 oz)	4 each (2.8 oz)
Toast, buttered	I each	2 each
Cherry tomatoes	3/4 cup	I cup
Raisins	I/4 cup	I/2 cup
Choice of milk	I cup	I cup



### **INSTRUCTIONS**

- I. Add oatmeal to bowl.
- 2. Top with chopped sausage.
- 3. Serve with toast, cherry tomatoes, milk and raisins.



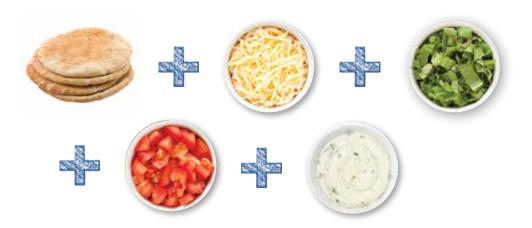
DAILY REQUIRED FOOD COMPONENTS	K-12
Meat/Meat Alternates	<b>✓</b>
Grains	<b>✓</b>
Vegetables	<b>V</b>
Fruits	<b>✓</b>
Fluid Milk	<b>✓</b>

# **Turkey Sausage Greek Gyro Flatbread**



Excite your students with Mediterranean flavors thanks to this tasty and filling flatbread wrap. It's easy to make and a fantastic, approachable way to introduce kids to global cuisines.

INGREDIENT	K-8 SERVING	9-12 SERVING
Whole grain-rich flatbread, warmed	l oz	2 oz
Mozzarella, shredded	0.5 oz	l oz
Sausage links, chopped, heated	2 each (1.4 oz)	4 each (2.8 oz)
Romaine, chopped	I cup	I cup
Tomatoes, diced	I/4 cup	I/4 cup
Tzatziki sauce	l oz	l oz
Apple slices	I/2 cup	I cup
Choice of milk	I cup	I cup



### **INSTRUCTIONS**

- I. Lay out flatbread.
- 2. Add cheese, sausage, romaine and tomatoes to the middle of flatbread.
- 3. Fold and wrap in sandwich paper.
- 4. Serve with tzatziki, milk and apple slices (or required amount of any other fruit).



DAILY REQUIRED FOOD COMPONENTS	K-12
Meat/Meat Alternates	<b>✓</b>
Grains	<b>✓</b>
Vegetables	<b>✓</b>
Fruits	<b>✓</b>
Fluid Milk	<b>V</b>

# **Top-Notch Turkey Sausage Brunch Salad**



A cut above the standard salad, this one shines thanks to the unexpected and delicious additions of chopped turkey sausage, sweet potato hash, maple vinaignette and more. Serve it up and watch your students eat it up!

INGREDIENT	K-8 SERVING	9-12 SERVING
Baby spinach	I cup	2 cups
Sausage links, chopped	2 each (1.4 oz)	4 each (2.8 oz)
Boiled egg, chopped	I/4 each	I/2 each
Cheddar cheese, shredded	0.5 oz	l oz
Sweet potato hash, cooked	I/4 cup	I/2 cup
Maple vinaigrette	l oz	2 oz
Biscuit	l oz	2 oz
Orange slices	I/2 cup	I cup
Choice of milk	I cup	I cup



### **INSTRUCTIONS**

I. Add spinach to the bowl.

2. Top with turkey, egg, cheese and sweet potato hash.

3. Serve with dressing, biscuit, milk and orange slices (or required amount of any other fruit).



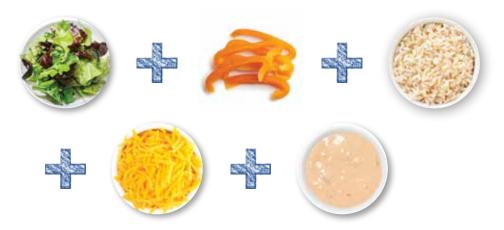
DAILY REQUIRED FOOD COMPONENTS	K-12
Meat/Meat Alternates	<b>V</b>
Grains	<b>V</b>
Vegetables	<b>V</b>
Fruits	<b>V</b>
Fluid Milk	<b>V</b>

# Fun & Filling Turkey Sausage Salad Shaker



Slightly Southwest and 100% irresistible, this protein-packed shaker will be a welcome addition to the lunch menu. The brown rice serves as a tasty, wholesome base for the layers of flavor above.

INGREDIENT	K-8 SERVING	9-12 SERVING
Red leaf lettuce, chopped	I cup	2 cups
Orange bell peppers, sliced	I/4 cup	I/2 cup
Brown rice, cooked and cooled	I/2 cup	I cup
Sausage links, chopped	2 each (I.4 oz)	4 each (2.8 oz)
Cheddar cheese, shredded	0.5 oz	l oz
Salsa-ranch	l oz	l oz
Mixed berries	I/2 cup	I cup
Choice of milk	I cup	I cup



### **INSTRUCTIONS**

- I. Add lettuce and bell pepper to shaker cup.
- 2. Layer with rice, sausage and cheese.
- 3. Serve with dressing, milk and mixed berries (or required amount of any other fruit).



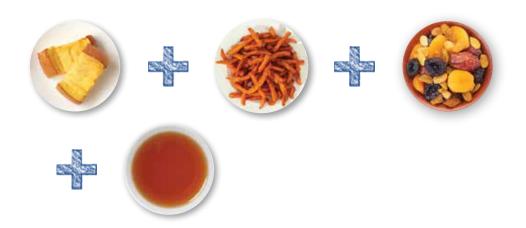
DAILY REQUIRED FOOD COMPONENTS	K-12
Meat/Meat Alternates	<b>✓</b>
Grains	<b>V</b>
Vegetables	<b>✓</b>
Fruits	<b>✓</b>
Fluid Milk	<b>V</b>

# **Early Riser Breakfast Dipper Bento**



What kid could resist waking up with French toast sticks, sausage and fries? Enjoy the simple construction of this bento box dish and let your students enjoy dipping and dunking their way to full tummies.

INGREDIENT	K-8 SERVING	9-12 SERVING
Sausage links, heated	2 each (1.4 oz)	4 each (2.8 oz)
French toast sticks, heated	l oz eq	2 oz eq
Sweet potato fries, cooked	3/4 cup	I cup
Fruit mix, dried	I/2 cup	I/2 cup
Syrup	Syrup	Syrup
Choice of milk	I cup	I cup



### **INSTRUCTIONS**

- I. Add all ingredients into a clamshell in an organized fashion.
- 2. Serve with milk.



DAILY REQUIRED FOOD COMPONENTS	K-12
Meat/Meat Alternates	<b>✓</b>
Grains	<b>✓</b>
Yegetables	<b>✓</b>
Fruits	<b>✓</b>
Fluid Milk	<b>V</b>