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K-12:

*the perfect
pairing.*

Meal Concepts
for Turkey Thigh Roast



Jerky Turkey
Street Tacos

Turkey Thigh Roast

BUTTERBALL



One of our most versatile products, this moist and tender cut can be shredded or diced for a wide variety of crave-worthy K-12 applications.

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	1 oz eq	2 oz eq
Grains	1 oz eq	2 oz eq
Vegetables	3/4 cup	1 cup
Fruits	1/2 cup	1 cup
Fluid Milk	1 cup	1 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.

All Mashed Up Turkey Bowl

BUTTERBALL

This dish features layer after layer of delicious flavor, thanks to the mashed potatoes, savory turkey thigh roast pieces and delicious gravy. It's a meal that also gets bonus points for being so easy to put together and serve.






INGREDIENT	K-8 SERVING	9-12 SERVING
Potatoes, mashed	1/2 cup	1/2 cup
Corn, frozen, steamed	1/4 cup	1/2 cup
Thigh roast, pieces, heated	1.8 oz	3.6 oz
Turkey gravy, prepared	2 Tbsp	1/4 cup
Cheddar cheese, shredded	0.5 oz	1 oz
Garlic breadstick	1 oz	2 oz
Mixed berries	1/2 cup	1 cup
Choice of milk	1 cup	1 cup

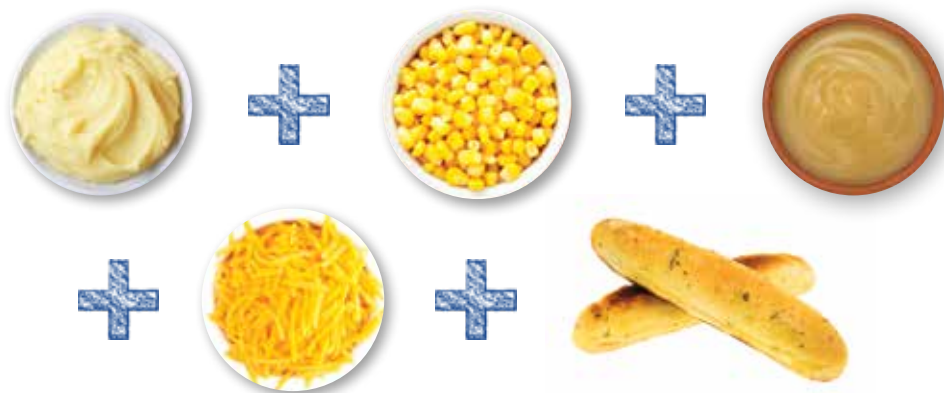
INSTRUCTIONS

1. Add mashed potatoes to bowl.
2. Top with corn, thigh roast, and gravy.
3. Sprinkle with cheese.
4. Serve with garlic breadstick, milk and mixed berries (or required amount of any other fruit).



Meets daily required food components for K-8 and 9-12.

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



Tasty Turkey Taco Wrap

BUTTERBALL

Tacos are always a slam dunk when it comes to getting students excited about lunch. These tacos are especially satisfying, with tender turkey thigh roast pieces, crunchy veggies and tangy chipotle ranch dressing..

INGREDIENT	K-8 SERVING	9-12 SERVING
Thigh roast, pieces, chilled	1.8 oz	3.6 oz
Cheddar cheese, shredded	0.5 oz	1 oz
Whole grain-rich tortilla	8"	10"
Red & green cabbage, shredded	1/2 cup	3/4 cup
Corn, frozen, heated	1/4 cup	1/4 cup
Chipotle ranch	1 oz	1 oz
Mixed fruit	1/4 cup	1 cup
Choice of milk	1 cup	1 cup








INSTRUCTIONS

1. Place turkey thigh roast and shredded cheese in middle of tortilla.
2. Top with shredded cabbage and corn.
3. Fold side in and roll tortilla into wrap.
4. Cut on a bias.
5. Serve with dressing, milk and bowl of mixed fruit (or required amount of any other fruit).



Meets daily required food components for K-8 and 9-12.

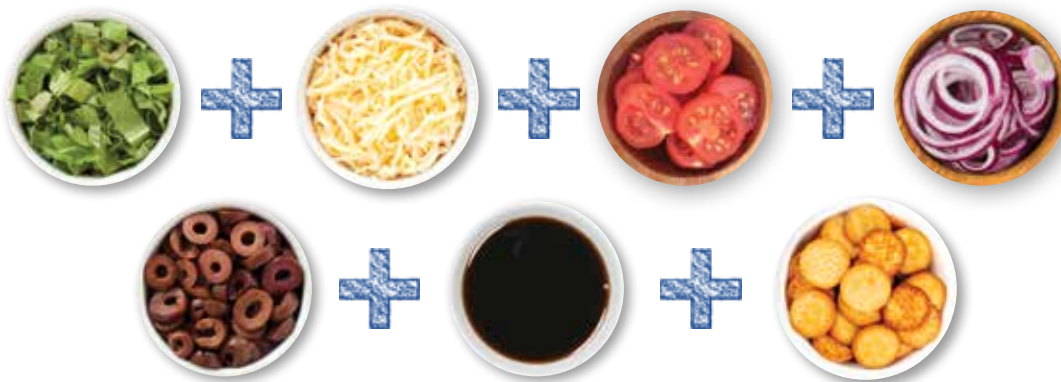
DAILY REQUIRED FOOD COMPONENTS	K-12
 Meat/Meat Alternates	✓
 Grains	✓
 Vegetables	✓
 Fruits	✓
 Fluid Milk	✓

All-In Antipasto Salad

BUTTERBALL

With loads of fresh veggies like romaine, tomatoes and olives, plus hearty proteins like chilled turkey thigh roast and shredded cheddar cheese, this salad truly has it all. Your students will not only enjoy eating it, they'll also feel great afterward!

INGREDIENT	K-8 SERVING	9-12 SERVING
Romaine, chopped	1 cup	2 cups
Thigh roast, pieces, chilled	1.8 oz	3.6 oz
White cheddar cheese, shredded	0.5 oz	1 oz
Cherry tomatoes, halved	1/4 cup	1/4 cup
Sliced red onion & chopped olives	1 Tbsp red onion 1 Tbsp olives	2 Tbsp red onion 2 Tbsp olives
Balsamic vinaigrette	1 oz	2 oz
Savory whole grain-rich crackers	1 oz	2 oz
Pear slices	1/2 cup	1 cup
Choice of milk	1 cup	1 cup








INSTRUCTIONS

1. Add romaine to bowl.
2. Top with turkey roast, cheese, tomatoes, onions and olives.
3. Serve with dressing, crackers, milk and pears (or required amount of any other fruit).



Meets daily required food components for K-8 and 9-12.

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

Asian Peanut Shaker

BUTTERBALL

A fun twist in flavor and format, this Asian-inspired meal combines the heartiness of edamame, turkey and brown rice with the crunchy satisfaction of shredded carrots and cabbage. Toss in the zing of the peanut sauce, and just like that, your students have a new favorite dish.






INGREDIENT	K-8 SERVING	9-12 SERVING
Brown rice, cooked, chilled	1/2 cup	1 cup
Thigh roast, pieces, chilled	1.8 oz	3.6 oz
Edamame, frozen, thawed	1/4 cup	1/2 cup
Red cabbage, shredded	1/4 cup	1/4 cup
Carrots, shredded	1/4 cup	1/2 cup
Mandarin oranges, canned, drained	1/2 cup	1 cup
Asian peanut sauce	1 oz	1 oz
Choice of milk	1 cup	1 cup

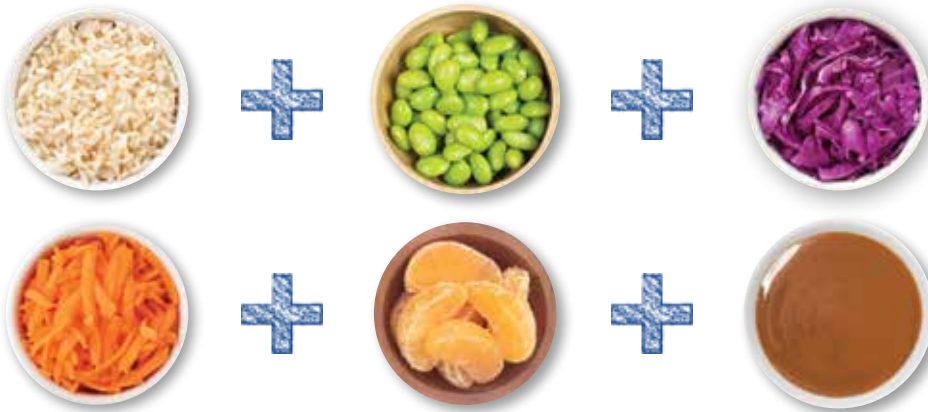
INSTRUCTIONS

1. Add cooked brown rice to shaker cup.
2. Layer with turkey roast, edamame, red cabbage, carrots and Mandarin oranges.
3. Serve with Asian peanut sauce and milk.



Meets daily required food components for K-8 and 9-12.

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



Easy On-the-Go Bento

BUTTERBALL

Talk about easy! The beauty of the bento box is that you're able to offer a healthy variety of ingredients without the time and labor of combining them. Simply portion them out, add them to a clamshell and watch as students enjoy.

INGREDIENT	K-8 SERVING	9-12 SERVING
Thigh roast, pieces, chilled	1.8 oz	3.6 oz
Flatbread or pita, whole grain-rich, cut into triangles	1 oz	2 oz
Celery sticks	1/4 cup	1/2 cup
Hummus cup	1/2 cup	1/2 cup
Apple slices	1/2 cup	1 cup
Choice of milk	1 cup	1 cup








INSTRUCTIONS

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



Meets daily required food components for K-8 and 9-12.

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