



YEARBOOK

Most Versatile Ingredient

When it comes to the ingredient most likely to inspire culinary creativity, turkey takes the trophy. Now meet all the varieties of this powerhouse protein and a few of the delicious recipes where they shine.

1+2=

Most Likely to Fuel Mornings

Whether on a sandwich or as a side, all-natural, **FULLY COOKED TURKEY BREAKFAST SAUSAGE PATTIES** power up the day with lean protein.



Turkey Sausage & Potato Breakfast Flatbread

Heat up the mornings with this fun breakfast offering, featuring chopped turkey sausage patties and diced potatoes.

[SEE RECIPE](#)



Sausage & Cheese Cornbread

Savory and sweet, this cornbread is perfect as a breakfast or lunch item with eggs or chili.

[SEE RECIPE](#)

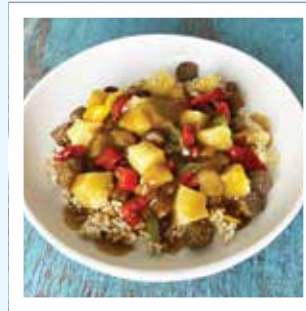


Rise and shine!



Most Likely to Link Nutrition to Flavor

Our **FULLY COOKED TURKEY BREAKFAST SAUSAGE LINKS** combine a delicious, all-natural and low-fat protein with the convenience and versatility of a fully cooked ingredient you can use in breakfast or lunch items.



Hawaiian Turkey Sausage & Rice Bowl

Bring the tropics to the cafeteria with this high-protein bowl, including pineapple, ginger and soy sauce.

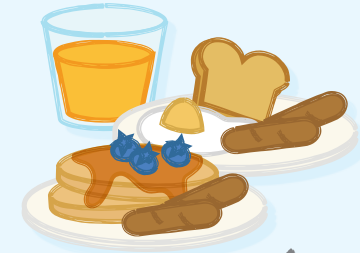
[SEE RECIPE](#)



Turkey Sausage, Egg & Cheese Scramble Bowl

Give students a nutritious and delicious start to the day with this breakfast scramble.

[SEE RECIPE](#)



A great way to start the day

TURKEY BREAKFAST SAUSAGE PATTIES ►



- GLUTEN FREE
- NO MSG
- ZERO TRANS FAT

All Natural | No Artificial Ingredients

Shelf Life Frozen: 365 Days from Pack | Commodity Code: 22655 89208

TURKEY BREAKFAST SAUSAGE LINKS ►



- GLUTEN FREE
- NO MSG
- ZERO TRANS FAT

All Natural | Shelf Life Frozen: 365 Days from Pack

Commodity Code: 22655 89207

MOST LIKELY TO:

Save Prep and Labor Time

Fully cooked and ready-to-eat **TURKEY TENDERLOIN MEDALLIONS** boost prep and labor efficiency, giving you more time to be creative with recipes.



Tuscan Turkey Pasta

Fresh, colorful and packed with flavorful protein, this pasta dish will be like a renaissance for your menu rotation.

[SEE RECIPE](#)



Get creative!



Turkey Quesadillas

Let the medallions do the heavy lifting in these delicious quesadillas while you play with toppings, sauces and garnishes.

[SEE RECIPE](#)

TURKEY TENDERLOIN MEDALLIONS ▶



- GLUTEN FREE
- NO MSG
- ZERO TRANS FAT

Shelf Life Frozen: 365 Days from Pack
Commodity Code: 22655 89209

The Roast with the Most

Fully cooked and ready to be sliced, diced or shredded, **TURKEY THIGH ROAST** checks all the boxes for full flavor and versatility.

BEST IN CLASS



Turkey Cuban Wrap

Turkey and ham with hot melted cheese, mustard and pickles make these wraps a bold lunch offering.

[SEE RECIPE](#)



Turkey Carnitas Tacos

These simply delicious tacos feature warm turkey with pico de gallo on whole wheat tortillas.

[SEE RECIPE](#)

TURKEY THIGH ROAST ▶



- GLUTEN FREE
- NO MSG
- ZERO TRANS FAT

Shelf Life Frozen: 548 Days from Pack
Commodity Code: 22655 89204



BBQ Thigh Roast Sandwich

Best Burger Swap

Our **FULLY COOKED TURKEY BURGER** with grill marks is made from premium ground turkey meat, making it a healthy swap for beef.



Teriyaki Burger

Say aloha to this unique, Hawaiian-cuisine-influenced burger, topped with pineapple, soy sauce and Swiss cheese.

[SEE RECIPE](#)



Pizza Burger

Give pizza day a twist by serving these pizza burgers, complete with mozzarella, pepperoni and tomato sauce on a whole grain roll.

[SEE RECIPE](#)

FULLY COOKED TURKEY BURGER ▶



**GLUTEN FREE • NO MSG
ZERO TRANS FAT**

Shelf Life Frozen: 365 Days from Pack
Commodity Code: 22655 89205

Best Center-of-the-Plate Protein

Made from premium turkey breast and white meat, our **THICK SLICED TURKEY BREAST** is a great choice for center-of-the-plate dishes or sandwiches and wraps.



Cheesy Potato Turkey Stack

Top baked and seasoned turkey breast slices with garlic-buttery mashed potatoes for a dish worth celebrating year-round.

[SEE RECIPE](#)



Turkey & Kimchi Grilled Cheese

Serve the best of Korean and American flavors with this global twist on the grilled cheese sandwich, featuring tangy kimchi and melted cheese.

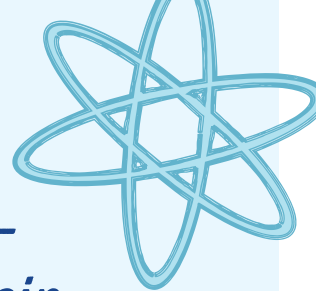
[SEE RECIPE](#)

THICK SLICED TURKEY BREAST ▶



**GLUTEN FREE • NO MSG
ZERO TRANS FAT**

Shelf Life Frozen: 365 Days from Pack
Commodity Code: 22655 89216



Crispiest Side or Topping

However you use it, our **TURKEY BACON** is ready to brighten plates, sandwiches and salads with its delightful crunch.

Turkey Bacon Layered Bean Dip

Inspired by Mexican cuisine, this layered dip is easy to serve and easier to love.

[SEE RECIPE](#)

iHola!



BBO Ranch Turkey Bacon Burger

This indulgent burger features lean turkey bacon on a turkey burger with creamy ranch and tangy pickle juice.

[SEE RECIPE](#)

TURKEY BACON ▶



GLUTEN FREE • NO MSG

Fully cooked
Shelf Life Frozen: 365 Days from Pack
Commodity Code: 22655 89214



Most Likely to Inspire

Our commodity processing program helps you maximize your entitlement dollars and turn nutritious commodity turkey into the right products for your school needs.

Visit butterballfoodservice.com for more information from our K-12 team.

[MORE INFO](#)

Contact Butterball to get help with the commodity calculator



Butterball Commodity Calculator

Use our handy calculator to determine how many commodity pounds of turkey you need for the school year based on your estimated annual servings. Need help? Contact us and we'll be happy to assist.

[GET STARTED](#)

Turkey Chorizo Street Tacos

click here



Most Likely to Engage Students

10 SOCIAL MEDIA TIPS

Get students excited about all the delicious meals you have planned by posting on social media platforms like TikTok, Facebook and Instagram. Don't forget to tag Butterball Foodservice on posts featuring our products or recipes!



3

Share High-Quality Images

Let your creations shine with good lighting and simple composition.

6

Highlight Nutritional Info

Educate students and parents about the nutritional value of school meals.

9

Celebrate Special Days

Participate in or create special themed days related to food, like Taco Tuesday or National Sandwich Day.

1

Post Consistently

Develop a regular frequency by creating content in batches.

4

Choose Fun Music

Set your posts to trending or food-related music.

7

Encourage Feedback

Ask students to cast votes for their favorite dishes or suggestions for new ones.

2

Use Hashtags

Come up with a unique and catchy hashtag for your school meal program.

5

Show Behind the Scenes

Introduce students to the kitchen and hardworking staff behind their daily meals.

8

Collaborate with Students

Tap student leaders who can positively influence their peers to promote school meals.

10

Create Challenges and Contests

Launch engaging activities like letting students come up with creative names for new menu items.

