

# BETTER BURGERS

Turkey offers a lean protein choice and countless possibilities for carrying flavor

**50%**

of Millennial diners want to see more turkey burgers on menus today\*

This Mediterranean Turkey Burger is juicy and flavorful, set over grilled pita slathered with tzatziki and roasted peppers, then topped with grilled halloumi cheese and a bright parsley salad.

Burgers are indeed a fan favorite and a menu mainstay, but the protein choices that consumers are looking for today extend past the traditional beef patty. Turkey burgers offer a lean, healthy alternative, providing diners with a meaty, satisfying option. The turkey burger's other "super power" is its ability to take on flavors, giving chefs a fantastic canvas for menu innovation.

Menu mentions of halloumi are up 125% over the last 4 years, according to Datassential.



## BRUNCH BURGERS ▶

With a few flavor-forward toppings, the turkey burger plays beautifully at breakfast and brunch—and can stand out as a bold signature dish. This Turkey Chorizo Burger stars a Butterball Savory Dark Meat Homestyle Turkey Burger, brushed with flavored oil and sprinkled with Montreal seasoning, then topped with a fried egg that's cradling Butterball's chorizo seasoned ground turkey. A zesty tomato jam is spread on the bottom of a cornbread bun, which is studded with turkey bacon, adding another level of crispy, savory flavor. Pasilla chile and jalapeño pepper bring a bit of heat to the bun. To round things off, the burger is served with a dollop of cilantro mayo on the side.



## BOLD BURGERS ▶

Big flavors from far-flung places intrigue diners—tucking them into the all-American burger makes them approachable. To build this Kimchi Turkey Burger, the Butterball Savory White Homestyle Burger is grilled, getting amped up with flavor from a regular basting of sweet soy sauce. Served on either a bao bun or grilled and buttered brioche, it's topped with kimchi, which lends an assertive profile of fermented, acidic and chile-laced flavors. To deepen complexity and provide creaminess, sweet chile mayo is spread on the bottom bun.



\*The Importance of Turkey in Food Away from Home, Butterball, 2019

Content developed in partnership with Flavor & The Menu.



Butterball Foodservice is your headquarters for burger inspiration. Explore our recipes and products at [butterballfoodservice.com](http://butterballfoodservice.com).