# THE BEST OF SANDWICHES



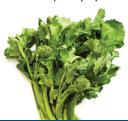
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#### THE FRENCH DIP

Americans have turned to this comfort classic for more than 100 years, thanks to its satisfying build of tender meat and savory jus on hearty bread. Variations abound, and, today, there's rich opportunity to offer signature takes on this fan favorite.

## MODERN SPIN:

**Oven-roasted turkey** + scallions + fresh cilantro + sweet chile mayo on French bread, toasted, served with pho-style jus



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#### THE MEXICAN TORTA

This street-food sandwich, served on a bolillo (like a baguette) or a telera roll (softer than a baguette), has gained favor on menus here, thanks to its craveable flavors and endless variations. Classic toppings include avocado, lettuce, Cotija cheese, refried beans and mayo.

## MODERN SPIN:

**Turkey Milanesa** (breaded and crisp-fried) + guacamole + pickled jalapeño + crema + Monterey Jack + iceberg lettuce in a bolillo roll



Content developed in partnership with Flavor & The Menu.



#### THE BLT

The BLT has inspired many iterations, including the addition of turkey, leveling up its protein game. The BLTT gives chefs wide parameters for signature takes, while still delivering a lunchtime go-to that promises a comfort-food experience.

## MODERN SPIN:

**Turkey breast** + turkey bacon + cheddar + spring mix + avocado mayo on rosemary focaccia





Butterball Foodservice is your headquarters for sandwich inspiration. Explore our recipes and products at butterballfoodservice.com.