

THE BEST OF SANDWICHES



Sandwiches always invite signature moves, but, today, chefs are upping their craft. They're showcasing culinary creativity in masterful, craveable builds. Today's foodservice landscape calls for a competitive edge in the sandwich world—handhelds are in demand, and comforting, familiar fare continues to call to consumers.

The following three popular builds make the perfect platform for on-trend ingredient play. Creative ingredient combinations mark the opportunity, and a protein that can carry those flavors drives success. As a lean, familiar protein, Butterball Foodservice turkey is an ideal choice, making it a “BEST OF” on any sandwich menu.

1

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



2

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



3

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



Content developed in partnership with Flavor & The Menu.



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