

Modern Moves with PASTA SALAD

On-trend builds bring menu opportunity in a delivery-friendly format

A well-constructed, fresh pasta salad can work across dayparts and menu parts, offering signature and portable options to patrons on or off-premise. Similar to the trending grain-based bowl, pasta salad has the right building blocks for success. It's a very versatile format that easily takes on flavor and is wrapped around comfort and familiarity. It's also an item that travels well, maintaining its temperature and form for a mess-free transport. Today's successful pasta salads lead with satisfying, nutrient-rich protein, textural contrast and exciting flavor plays. Here's an example—one that leverages a classic flavor seeing a resurgence. It can also easily feature unexpected ingredients or items already in your pantry to make an innovative addition to delivery menus.

DRESSED TO THRILL Green Goddess Pasta Salad

This Green Goddess Pasta Salad showcases the bright, light flavor combinations featured in California cuisine. Gemelli pasta is tossed with haricots verts, green apple and asparagus, then topped with toasted pine nuts. It stars a creative rendition of green goddess, the creamy, herbaceous dressing that traditionally sees mayonnaise, tarragon, parsley, chives and lemon juice. Here, watercress adds a peppery back note while Urfa chile and smoked salt introduce complexity.

Pasta salad serves up a versatile platform—from menuing California cuisine or Eastern Mediterranean to modern Mexican. Roast turkey helps build the bridge to a familiar and satisfying menu choice, adding a protein that carries modern flavor combinations beautifully.

Seasonal elements like asparagus add premium cues

One serving of turkey provides 50% of the daily value of lean protein

Crisp green apple offers a fresh touch



Urfa chile in dressing delivers gentle heat

Technomic predicts that by 2021, menu mentions of Green Goddess dressing will increase **70%**

FAN FAVORITE
When you serve turkey, make sure it's Butterball...

60% of consumers want restaurants to carry Butterball turkey—that's a whopping 10X higher than the number-two turkey brand.*



*The Importance of Turkey Away from Home, Butterball 2019

Content developed in partnership with Flavor & The Menu.

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