

VERSATILE PROTEIN OPTIONS make menu planning as easy as



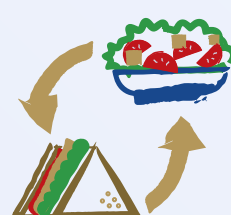
Turkey works in a range of recipes
that are quick and easy to prepare.

Evolving class structures and fluctuating staffing levels mean that school foodservice needs may look a little different this year. Stocking products that are simple to use in a variety of dishes can cut down on labor and make it easy to create meals that students can enjoy in the cafeteria, the classroom or on the go.



Fully cooked turkey products are simple to prepare — reducing the amount of pre-meal prep.

A wide range of turkey products work for multiple recipes — from sit-down salads to on-the-go sandwiches.



Turkey offers a familiar flavor for students and nutrition that parents feel good about.



of parents of school-age children say turkey provides some or all of the health benefits they find important in proteins.¹



Pick from these versatile products for meal options you can customize for your exact needs:



Sliced Turkey

Makes a tasty sandwich, wrap or salad topper



Sunny Cranberry Turkey Sandwich

Cranberry cream cheese and sunflower seeds add a special touch to this turkey sandwich



Turkey Medallions

Full of roasted turkey flavor and whole muscle texture, and pre-sliced for convenience



Turkey Grilled Cheese

Pepper jack cheese and turkey medallions make for a hearty take on grilled cheese with 23 grams of protein per serving



Turkey Thigh Roast

Dark turkey meat offers an alternative to red meat that can be chopped or shredded for barbecue, tacos and more



Sriracha Turkey Chili

This chili features three types of beans and a dose of Sriracha for a little kick

Try these dishes and other time-saving options on your menu with Butterball Foodservice's K-12 offerings.



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