



CUSTOM CONTENT

# FRESH TAKES ON TURKEY FOR 2020

SPRING

**REINVENT YOUR TURKEY BURGERS** with avocado and bean add-ins and unusual toppings like radish and crushed pistachios.



Trevis Langley  
Culinary Director  
Red Cow  
Minneapolis-  
St. Paul, Minn.

Leigh Loftus



**LIGHTEN UP LATIN AMERICAN FARE** with pulled turkey, pico de gallo and avocado vinaigrette in this Pan-fried Turkey Tostada. (Perduefoodservice.com)



**THINK SOCIAL**  
Use high quality photos to promote turkey specials on social media.



**GO BEYOND SANDWICHES AND SALADS** with this Roasted Turkey and Brie Flatbread. (Perduefoodservice.com)



**REIMAGINING THE TURKEY SANDWICH**

**MEDIA NOCHE**  
Jose and Julieta Riesco  
Chef/Owners  
Nini's Deli, Chicago



Zingerman's Delicatessen

**RAISIN D'ÊTRE CURRIED TURKEY SALAD**  
Ari Weinzweig  
Co-Owner/  
Founding Partner  
Zingerman's  
Delicatessen  
Ann Arbor, Mich.

SUMMER

**BRING CUSTOMERS IN**  
with healthier comfort foods  
like a Turkey, Sweet Potato  
and Kale Neatloaf.

FALL



Christina Slaton

John Chiakulas  
Chef/Partner  
Beatrix, Chicago

**TAP INTO ASIAN FLAVOR**  
with a hearty Ground  
Turkey Ramen.  
(Perduefoodservice.com)



WINTER

**MAKE IT ELEGANT**

Transform turkey into a special-occasion  
meal with a Tuscan Turkey Breast Roulade.  
(Perduefoodservice.com)



**FIND INSPIRATION  
GLOBALLY** with a  
Mayan Turkey Stew  
with Cacao and Chilies.  
(Plateonline.com)

Maricel Presilla  
Chef/Owner  
Cucharamama  
Hoboken, N.J.

## Patrons will be looking for healthy dining options in 2020

According to Datassential's New Healthy Keynote Report, personalized nutrition is the trend to watch in 2020. More than ever, operators need to accommodate individual needs and offer menu transparency. Nearly 40 percent of consumers are eating less red meat, but not giving up on meat entirely.<sup>1</sup> Sixty-four percent of consumers say they are not interested in becoming vegetarians.<sup>1</sup> Turkey offers a lean protein option with tremendous versatility.

Let this seasonal guide be a starting point for innovative ideas on giving traditional comfort foods a healthy makeover.

For premium turkey, you can rely on PERDUE® Foods. With third-party verified menu claims, consumers can feel confident in the quality. No Antibiotics ever, 100 percent vegetarian fed and never imported are menu claims that promote trust and transparency. Perdue's high standards for animal care lead the industry and are audited by U.S. Department of Agriculture (USDA).

The PERDUE® HARVESTLAND® and PERDUE® NAE brands help satisfy the growing demand for premium attributes.

**For more innovative  
recipes, visit  
Perduefoodservice.com**



<sup>1</sup> Datassential, The New Healthy 2019 Keynote Report