



SAVORY TURKEY BURGERS

Coarse ground for excellent texture and made from premium turkey meat, our savory turkey burgers are lightly seasoned for outstanding flavor.





Designed and created for chefs with high standards

Burger lovers everywhere are turning to turkey! They want a better-for-you burger without sacrificing taste.

Product Inspiration

As part of the ongoing trend towards healthier eating, turkey burgers have grown 68% on full-service menus and 42% at limited service restaurants over the past two years.* And with turkey burgers this tasty, that growth is sure to continue. The all white meat patties are a 50/50 mix of breast and wing meat; for a great natural flavor, the white-dark patties are 50/50 breast and drumstick for all the rich, savory flavor dark meat provides. It's the first premium turkey burger available nationally.

Ideal Uses

- Pair with unique burger toppings; cranberry sauce, chipotle, smoky ghost pepper Jack cheese, pesto, arugula, horseradish, etc.
- Add trending veggie toppings like roasted peppers, caramelized onions and portabella mushrooms
- Use healthier breads such as whole wheat, multigrain or whole grain

Features & Benefits

- All natural with only five ingredients: turkey meat, salt, onion and garlic powders, and rosemary extract as a natural preservative
- Low fat, high protein alternative to red meat
- Great natural flavor
- Coarse ground for excellent texture
- No artificial ingredients added; minimally processed
- "Hand-patted" appearance as if prepared in "back of house"

A-Code	Product Description	Pack Size
7919806	Savory White Turkey Burgers	30/5.33 oz.
7919764	Savory White & Dark Turkey Burgers	30/5.33 oz.

Ingredients Include

- Turkey Meat
- Sea Salt
- Onion & Garlic Powder
- Rosemary Extract

Food Fact

Turkey burgers might seem like a newer food item, but they've been on California restaurant menus since as early as 1938.

*Technomic - The Burger Consumer Trend Report 2013



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