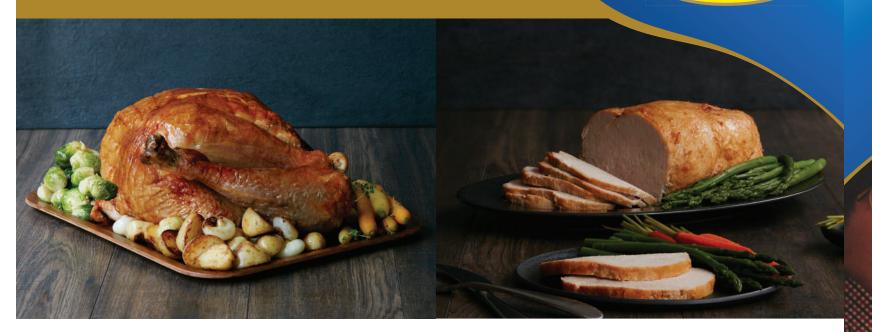
Festive Holiday



BUTTERBALL

Festive Holiday



DESCRIPTION	PRODUCT CODE	PROTEIN	SODIUM	FAT	PACK SIZE	STORAGE
Butterball [®] Homestyle Stuffing	41256	5 g	640 mg	13 g	2 x 2 kg	Frozen
Butterball [®] Single Lobe Turkey Breast	41480	16 g	420 mg	1 g	3 x 2.2 kg	Frozen
Butterball [®] Seasoned Semi-Boneless Turkey	41471	18 g	125 mg	6 g	6-8 kgs / turkey	Frozen
Butterball [®] Boneless Stuffed Turkey Breast	46031	14 g	450 mg	4 g	4 x 1.5 kg	Frozen
Butterball [®] Quick & Easy Turkey Breast	51430	17 g	460 mg	1 g	3 x 2.2 kg	Frozen
Butterball [®] Quick & Easy Turkey Breast (No Salt)	51428	21 g	75 mg	1 g	3 x 2.2 kg	Frozen



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Extensive Product Line-up to meet all daily meal occasions. **Dedicated Chef** to support recipe and menu development.

Meal Solutions a library of recipe ideas for menu creation.

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Homestyle Suffing #41256

FEATURES

■ Tastes Homemade
 ■ Versatile
 ■ Made with Real Bread

BENEFITS

- No preparation Cook from Frozen Cook in Oven or Microwave
- Makes 26 half cup servings per pack
- Use on it's own or as a base for a more upscale dish by adding apples, sausage, cranberries, etc.

Single Lobe Turkey Breast #41480

FEATURES

- Low in Fat Low in Sodium
- 100% Breast Meat Cook from Frozen

BENEFITS

- Tender & Juicy Easy to Prepare
- Quick Cook Times
 Superior Yield, No Bones or Waste

Seasoned Semi-Boneless Turkey #41471

FEATURES

SeasonedVersatile

BENEFITS

- Superior YieldMinimal Waste
- Saves on Labour Reduces Risk of Cross Contamination

Boneless Stuffed Turkey Breast #46031

FEATURES

- Tender & Juicy Seasoned
- Stuffed with Homestyle Stuffing

BENEFITS

Easy to PrepareCook from Frozen

Quick & Easy Turkey Breast #51430 & 51428

FEATURES

- Low in Fat
 No Sodium Added
 Cook in Bag
- Cook from Frozen
 100% Breast Meat

BENEFITS

- Superior Yield
 Quick cook times
- Easy to prepare and carve Superior yield, no bones or waste











Recipes

TUKEY KOUSHARI

Ingredients

- 1 pk Butterball Pulled Turkey Thighs
- 1 pk Butterba 1 tsp. salt
- 1 tsp. pepper
- ½ cup extra-virgin olive oil
- 1 ½ cup chickpeas
- 5 onions, finely sliced
- 1 tsp. coriander
- 1 tsp. cumin
- 1 cup carrot, finely minced 1 cup onion, finely minced
- 1 cup celery, finely minced
- 5 cloves garlic, finely minced
- 2 tbsp. Harissa Sauce
- 3 cups red lentils, cooked
- 1 box pasta, cooked
- ¼ cup chives, finely sliced

Directions

- 1. Preheat oven to 450°F (232°C).
- 2. Blot chickpeas and toss in olive oil with salt and pepper to taste.
- 3. Spread evenly on a baking sheet. Bake for 20 30 minutes or until browned and crunchy. Set aside.
- 4. Heat 2 tbsp olive oil in a large frying pan over low heat. Add finely sliced onion and salt to taste. Cook for 45 55 minutes, stirring occasionally. Set aside.
- 5. Reduce oven to 375°F (190°C).
- 6. Combine salt, pepper, coriander and cumin with 2 tbsp of olive oil. Rub mixture all over turkey thighs. In a large skillet, heat 2 tbsp extra-virgin olive oil over high heat. Once hot, add turkey thighs and sear for 6 minutes, or until golden-brown on one side.
- 7. Transfer turkey thighs to a roasting pan and bake in oven for 25 30 minutes, cook until meat thermometer reads internal temperature 180°F/82°C in the thigh.

THE SAU

- In a large saucepan, heat 2 tbsp extra-virgin olive oil over medium heat. Add finely minced carrot, onion, celery and garlic and bring to a simmer. Cook until sauce thickens. Add Harissa Sauce and combine with cooked lentils.
- 2. Pour over cooked pasta and stir gently until mixed evenly.
- 3. Combine pasta mixture and toppings. Garnish with finely sliced chives. Serve hot.

TURKEY BRIE, CRANBERRY, APPLE PANINI

Ingredients

- 3 oz. Butterball Turkey leftovers, cooked, sliced
- 2 slices multi-grain bread
- 4 tsp butter, softened
- 2 tbsp prepared cranberry chutney
- 1 tbsp. Dijonnaise
- 2 oz. sliced Brie cheese
- 3 slices unpeeled corded crisp apple

Directions

- 1. Spread back side of each slice of bread with butter.
- 2. Spread other side of sliced bread with cranberry chutney and spread other side of second slice with Dijonnaise. These should face inside the Panini.
- 3. Layer turkey, Brie, apple slices and spinach over chutney. Cover with second slice of bread, Dijonnaise facing spinach.
- 4. Grill sandwich in heated panini grill 4 to 6 minutes or until golden brown on both sides and cheese is melted. Cut sandwich in half and serve.







