

# Festive Holiday



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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

- Seasoned
- Versatile

BENEFITS

- Superior Yield
- Minimal 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 Prepare
- Cook 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 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 SAUCE

1. 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.

