



SLOW ROASTED

## *New World Turkey*

*Discover a whole new world of possibilities for your menu*

Jennie-O Turkey Store **Perfect L'attitudes™ New World Slow Roasted Turkey** is juicy, slow-roasted whole-muscle thigh meat, with a carefully blended subtle seasoning mix that's as delicious on its own as it is with your own special additions. It's the perfect canvas for any number of ethnic flavors... be it a curry, a Latin dish, an Asian creation, a Caribbean stew...and on and on. Because it's so versatile, it lets you create a whole world of applications with just one easy-to-use product.

With **Perfect L'attitudes™ New World Slow Roasted Turkey**, you've got all you need for creating dozens of new menu items for your operation.



## *Appetizers*

### **Tempting Turkey Empanadas**

Juicy turkey blended with Colby, Cheddar, Monterey Jack, cilantro, cream cheese, serrano peppers and Anaheim peppers, all wrapped in a flaky pastry. Great for an appetizer or main course.

### **Shredded Turkey Taquitos**

Prepared with a roasted tomatillo salsa and a goat cheese corn queso.

### **Asian Turkey Dumplings**

Moist turkey combined with red curry paste, onion, garlic, and cilantro, wrapped in dough and steamed. Serve with a spicy peanut sauce.

### **Southwest Turkey Egg Rolls**

Turkey, black beans, corn, Jack cheese, and sautéed spinach, wrapped and fried.

### **Shredded Turkey Quesadilla**

Flour tortillas filled with pulled turkey, caramelized onion, and cheese. Serve with salsa.

## *Soups*

### **Fire Roasted Poblano Turkey Chowder**

A hearty blend of Latin herbs and spices, pulled turkey, vegetables, and cheese.

### **Southern Turkey Jambalaya**

Pulled turkey, smoked Andouille sausage, caramelized onions, peppers, and fire roasted plum tomatoes, blended with long grain and Arborio rice.

### **Harvest Turkey Stew**

Turkey with onions, carrots, butternut squash, apples, new potatoes, garlic, and herbs, simmered together.

### **Spanish Turkey Paella**

Turkey, shrimp, chorizo sausage, onion, garlic, and peas, blended with Spanish saffron rice.

### **Turkey Pot Roast Stew**

Turkey with potatoes, carrots, onions, and gravy.

## *Salads*

### **Caribbean Turkey and Grilled Pineapple Salad**

Island-spiced turkey paired with grilled pineapple, served atop crisp greens with an herb vinaigrette.

### **Tossed Turkey Taco Salad**

Seasoned pulled turkey, cheese, and crispy tortilla strips, tossed with a zesty herb dressing.



## *Sandwiches*

### **New Orleans Turkey Muffuletta**

Zesty olive salad, pulled turkey, capicola, peppered hard salami, and fontina cheese, all baked in an Italian sesame loaf.

### **Chipotle Turkey Club Sandwich**

Smoked jalapeño seasoned pulled turkey, applewood smoked bacon, red and yellow tomatoes, and crisp lettuce. Serve on grilled focaccia bread.

### **Turkey Au Jus**

Pulled turkey piled high on a hoagie roll. Serve with Au Jus dipping sauce.

### **Turkey BBQ Sliders or Sandwich**

Combine pulled turkey with your choice of BBQ sauce. Serve with pickles.

### **Turkey Philly Sandwich**

Pulled turkey topped with onions, peppers, mushrooms, and cheese.

### **Sunrise Turkey Breakfast Sandwich**

English muffin, croissant or bagel topped with a scrambled egg, pulled turkey, and a slice of American cheese.



### **Toasted Turkey Cubano Sandwich**

Cuban roll topped with pulled turkey, sliced ham, pickles, and Swiss cheese. Serve with mustard.

### **Turkey Continental**

Pulled turkey and mashed potatoes, smothered with gravy. Serve atop hearty bread.

## *Entrées*

### **Turkey and White Bean Casserole with a Parmesan Herb Crust**

Turkey blended with cannellini beans, a trinity of vegetables with roasted garlic, fresh basil, chives, and fresh cracked pepper.

### **Korean Style Spicy Turkey**

Korean-seasoned pulled turkey served with crisp vegetables and steamed brown rice.

### **Thai Turkey Curry**

Pulled turkey seasoned with Thai curry paste, coconut milk, chili peppers, onions and basil. Serve over steamed white rice.



### **Turkey Hash Frittata**

Pulled turkey seasoned with diced potatoes, green onion and Cheddar cheese, blended with fresh eggs and baked until light and fluffy.

### **Turkey Chili Rojo**

Pulled turkey, diced tomatoes, green chiles, and spices, combined and slow cooked.

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## *Entrées*

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### **Cheesy Turkey Bake**

Pulled turkey layered with sliced potatoes, smoked gouda, aged Cheddar, and Boursin cheese.

### **Turkey and Wild Mushroom Pie with Cornbread Topping**

Turkey baked in a crock with shiitake and baby portabella mushrooms, topped with herb cornbread.

### **Turkey and Vidalia Onion Mac and Cheese**

Turkey, sweet onions, dijon mustard, and Gruyère cheese, baked with penne pasta.

### **Southern Turkey Ragu over Roasted Garlic Mashed Potatoes**

Turkey, onion, tomato, okra, and herbs, served over roasted garlic mashed potatoes.

### **Tuscan Turkey Pizza**

Turkey, fresh mozzarella, spinach, artichoke hearts, and grape tomatoes, hearth baked on a crispy herb crust.

### **Turkey Risotto with Sausage and Spinach**

Turkey, Italian sausage, spinach, white wine, herbs, and Romano cheese, slow cooked with Arborio rice.

### **Turkey and Spinach Tortilla Bake**

Turkey, spinach, tortillas, onion, ricotta cheese, and Pepper Jack cheese, layered and baked.

### **Asian Ginger BBQ Turkey**

Pulled turkey seasoned with hoisin, ginger, garlic, and tossed with green onion, bell pepper, and sliced almonds.

### **Turkey Pot Roast**

Turkey, potatoes, carrots, and onions, roasted together in this classic American dish.



### **Turkey Burrito**

Fresh tortillas filled with pulled turkey, lettuce, diced tomatoes, shredded cheese, black beans, refried beans, sour cream, diced green onions, salsa, and diced black olives.

### **Turkey Wellington**

Pulled turkey, onion, and mushrooms, wrapped in a puff pastry and baked.

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or call 800-328-1756, ext 7118.