

## THE BAJA BURGER

Featuring: JENNIE-O® All Natural\*  
Savory White Turkey Patty



**TURKEY  
BURGERS**

Recipe Guide

# VENTURE INTO NEW BURGER TERRITORY

Journey through this inspired collection of  
turkey burger builds from around the globe.

\*Minimally processed. No artificial ingredients.



# ON A QUEST FOR THE BEST ALTERNATIVE BURGER

As beef consumption continues to decline, operators are ready to go beyond traditional beef burgers on their menu.<sup>1</sup> Today's alternative burger movement has customers seeking high-protein options with plenty of flavor. JENNIE-O® Turkey Burgers are a premium alternative burger option, perfectly suited for improving nutrition while delivering a full flavor experience.

*These tantalizing recipes feature our White Turkey Burger, but operators can swap in any product from the wide ranging portfolio of JENNIE-O® turkey burgers.*



<sup>1</sup> Mintel Burger Trends US, Report April 2018



Juicy grilled turkey burger topped with zesty guacamole, grilled red onions, heirloom tomato, Bibb lettuce and a south-of-the-border chipotle aioli on a lightly toasted cemita bun.



# The Baja Burger

**YIELD:** 1 serving



## INGREDIENTS:

3 teaspoons	Canola Oil
3 tablespoons	Red Onions, Cut into Rings
1 each	JENNIE-O® All Natural* Savory White Turkey Patty
1 each	Cemita Bun, Store Bought, Sliced, Toasted
1 tablespoon	Chipotle Aioli, Store Bought
2 each	Bibb Lettuce Leaves
1 slice	Tomato, Heirloom, Fresh, Sliced
2 tablespoons	Guacamole, Store Bought

## DIRECTIONS:

1. Turn on flat top grill to medium-high heat and allow to warm.
2. On warmed flat top, sauté red onions in 1 teaspoon canola oil until onions are slightly caramelized and start to brown; about 8-10 minutes. Remove from heat and set aside.
3. On a 350°F flat top, cook the turkey burger in 2 teaspoons canola oil for approximately 18 minutes, turning 3 times, or until internal temperature reaches 165°F.
4. Build the burger in the following order:
  - a. Bottom slice of Toasted Cemita Bun
  - b. 1 tablespoon Chipotle Aioli, spread onto bottom slice of Toasted Cemita Bun
  - c. 2 Lettuce Leaves
  - d. 1 warmed JENNIE-O® All Natural\* Savory White Turkey Patty
  - e. 1 slice Tomato
  - f. 3 tablespoons Grilled Red Onions
  - g. 2 tablespoons Guacamole
  - h. Top slice of Toasted Cemita Bun

For the  
**42%**

of consumers whose burger purchases are influenced by nutritional info, alternative burgers allow operators to show a lower calorie count.<sup>1</sup>

<sup>1</sup>Mintel Burger Trends US, Report April 2018

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TURKEY BURGERS

## Garden Bird

**YIELD:** 1 Serving

### INGREDIENTS:

2 teaspoons	Canola Oil
1 each	JENNIE-O® All Natural* Savory White Turkey Patty
2 tablespoons	Avocado & Cilantro-Dill Aioli, SUB RECIPE
1½ tablespoons	Red Onions, Sliced Thin
¼ cup	Fire-Roasted Red Bell Peppers, Store Bought
¼ cup	Cucumbers, Fresh
2 each	Iceberg Lettuce Leaves

### DIRECTIONS:

1. Turn on flat top grill to medium-high heat and allow to warm.
2. On a 350°F flat top, cook the turkey burger in 2 teaspoons canola oil for approximately 18 minutes, turning 3 times, or until internal temperature reaches 165°F. Remove from heat and set aside.
3. Build the burger in the following order:
  - a. Bottom Lettuce Leaf
  - b. 2 tablespoons Avocado & Cilantro-Dill Aioli, spread in center of top Lettuce Leaf
  - c. 1 warmed JENNIE-O® All Natural\* Savory White Turkey Patty
  - d. 1½ tablespoons Red Onion Slices
  - e. ¼ cup Fire Roasted Red Bell Peppers
  - f. ¼ cup Cucumbers
  - g. Top Lettuce Leaf
4. Wrap lettuce leaves around burger and toppings; hold by wrapping tightly in deli paper.

### Avocado & Cilantro-Dill Aioli

**YIELD:** 14 servings

### INGREDIENTS:

½ cup	Mayonnaise
1 cup	Avocado, Ripe, Diced
¼ cup	Cilantro, Fresh, Stems Removed
¼ cup	Dill, Fresh, Stems Removed
1 tablespoon	Lemon Juice, Fresh
1 teaspoon	Salt, Kosher

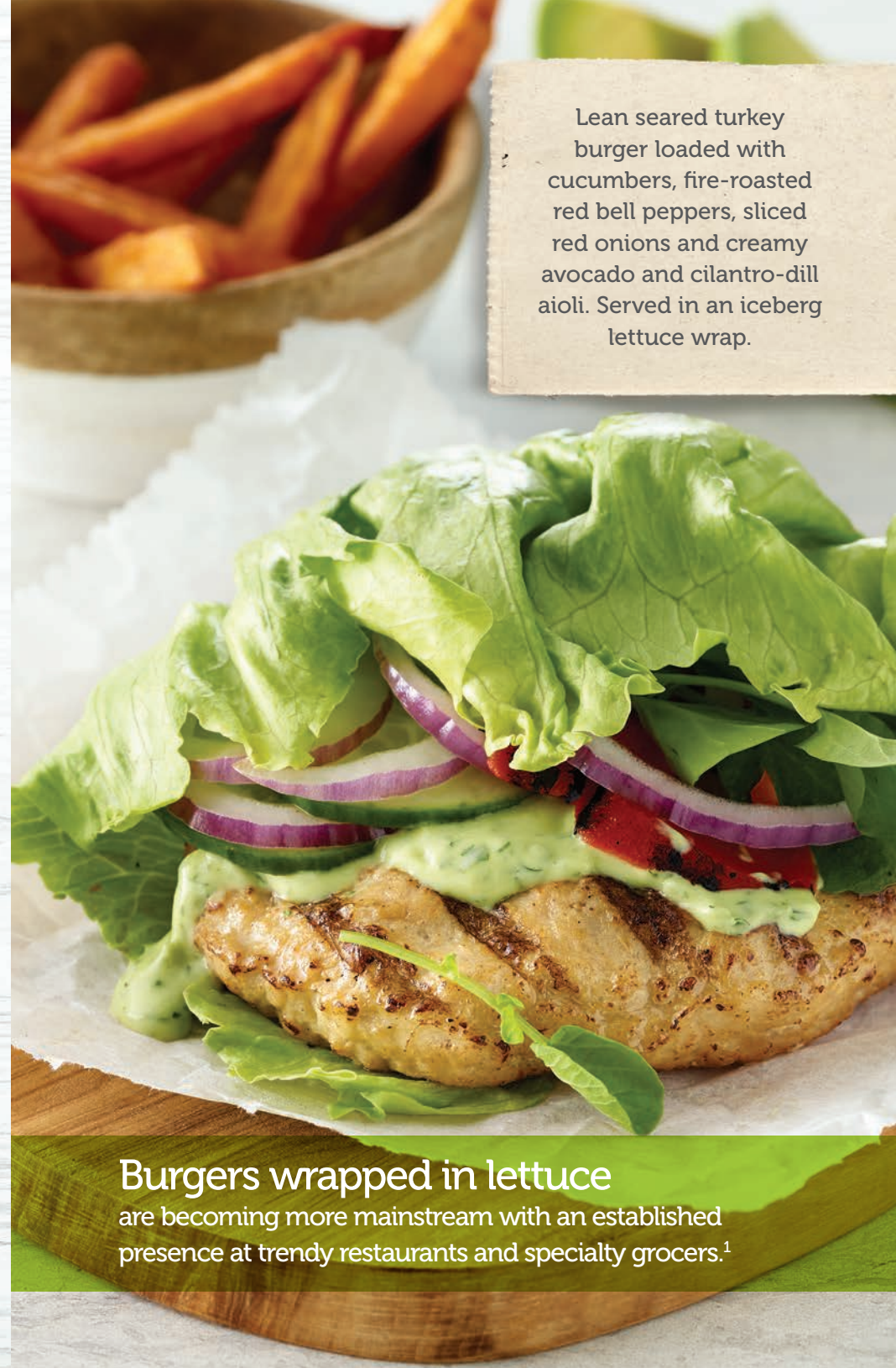
### DIRECTIONS:

1. Add all ingredients into a blender or food processor; blend on high until smooth consistency.
2. Use immediately; store unused ingredients in airtight container under refrigeration.

\*Datassential, Burger Carrier Menu Adoption Cycle, 2019

\*Minimally processed. No artificial ingredients.

Lean seared turkey burger loaded with cucumbers, fire-roasted red bell peppers, sliced red onions and creamy avocado and cilantro-dill aioli. Served in an iceberg lettuce wrap.



Burgers wrapped in lettuce are becoming more mainstream with an established presence at trendy restaurants and specialty grocers.<sup>1</sup>





Juicy turkey burger seared a la plancha and served with slices of dill pickles, thinly sliced oven-roasted turkey, melted Swiss cheese and finished with smoky chipotle mustard on a pressed potato roll.

# Turkey Cubano Burger

**YIELD:** 1 serving



TURKEY BURGERS

## INGREDIENTS:

- 2 teaspoons Canola Oil
- 1 each JENNIE-O® All Natural\* Savory White Turkey Patty
- 1 each Potato Roll, Store Bought, Sliced
- 4 teaspoons Chipotle Mustard, SUB RECIPE
- 2 slices JENNIE-O® Oven Roasted Turkey Breast, Sliced
- 1 slice Swiss Cheese
- 6 each Pickles, Dill Chips, Store Bought

## DIRECTIONS:

1. Turn on flat top grill to medium-high heat and allow to warm.
2. On a 350°F flat top, cook the turkey burger in 2 teaspoons canola oil for approximately 18 minutes, turning 3 times, or until internal temperature reaches 165°F.
3. Build the burger in the following order:
  - a. Bottom slice of Potato Roll
  - b. 2 teaspoons Chipotle Mustard, spread onto bottom slice of Potato Roll
  - c. 1 warmed JENNIE-O® All Natural\* Savory White Turkey Patty
  - d. 2 slices JENNIE-O® Oven Roasted Turkey Breast
  - e. 1 slice Swiss Cheese
  - f. 6 Dill Pickle Chips
  - g. 2 teaspoons Chipotle Mustard, spread onto top slice of Potato Roll
  - h. Top slice of Potato Roll

## Chipotle Mustard

**YIELD:** 6 servings

## INGREDIENTS:

- 2 teaspoons Chipotle in Adobo, Store Bought
- ½ cup Yellow Mustard, Store Bought

## DIRECTIONS:

1. Combine all ingredients in blender or food processor; blend on high speed until smooth.
2. Use immediately or store in airtight container under refrigeration.

Cuban cuisine types are growing in popularity with presence at chain restaurants and mainstream grocers.<sup>1</sup>

<sup>1</sup>Datassential, Ethnic Cuisine Types, Menu Adoption Cycle, 2019

\*Minimally processed. No artificial ingredients.





TURKEY BURGERS

# Korean Kimchi Turkey Burger

**YIELD:** 1 serving

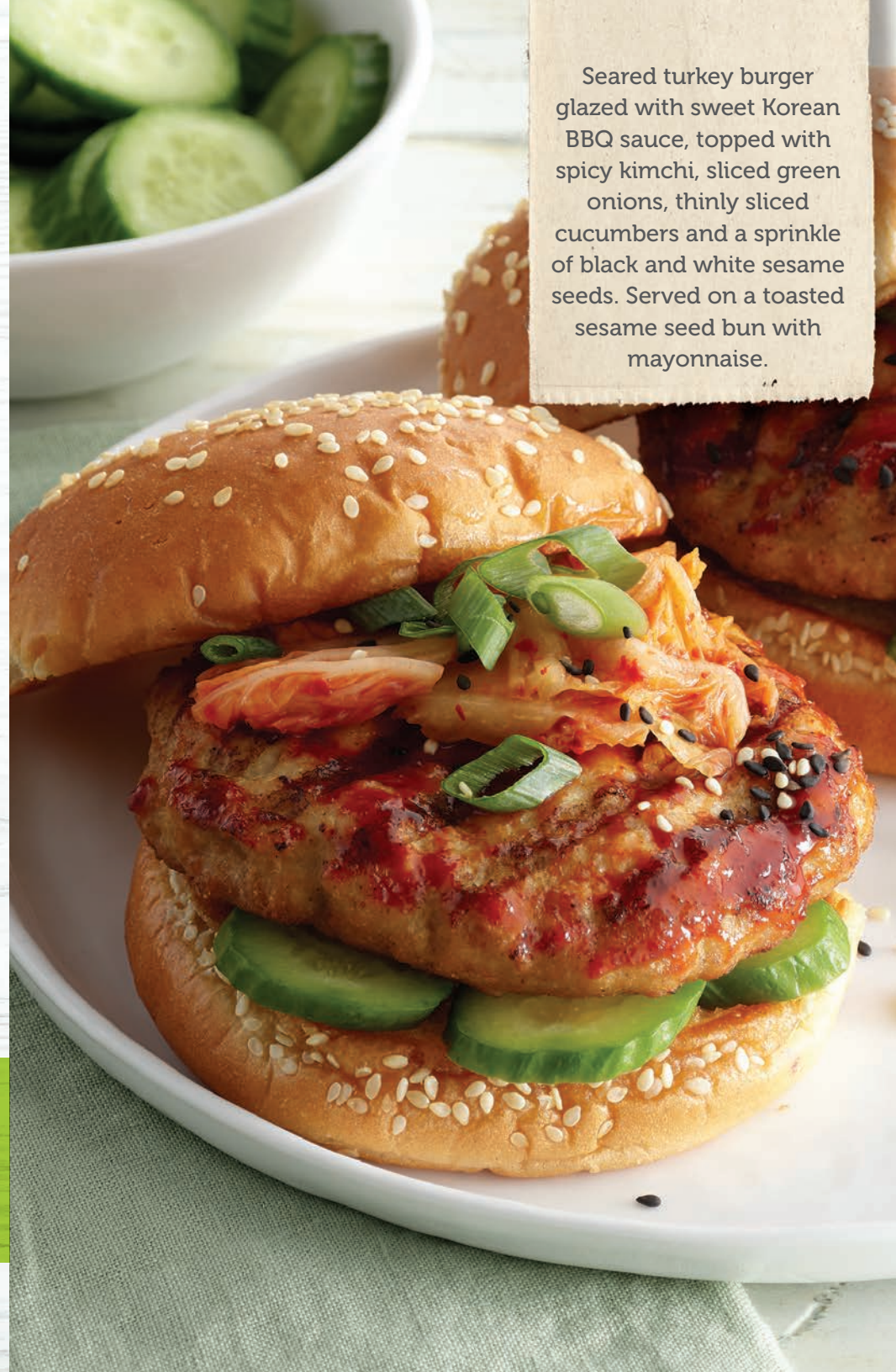
## INGREDIENTS:

- 2 teaspoons Canola Oil
- 1 each JENNIE-O® All Natural\* Savory White Turkey Patty
- 1 each Sesame Seed Burger Bun, Store Bought, Sliced, Toasted
- 1 teaspoon Mayonnaise
- 5 slices Cucumbers, Sliced Thin
- 1 tablespoon Korean BBQ Sauce, Store Bought
- $\frac{1}{2}$  cup Kimchi, Store Bought
- 2 teaspoons Green Onions, Sliced Thin
- $\frac{1}{8}$  teaspoon Black Sesame Seeds, Toasted
- $\frac{1}{8}$  teaspoon White Sesame Seeds, Toasted

## DIRECTIONS:

1. Turn on flat top grill to medium-high heat and allow to warm.
2. On a 350°F flat top, cook the turkey burger in 2 teaspoons canola oil for approximately 18 minutes, turning 3 times, or until internal temperature reaches 165°F. Remove from heat and set aside.
3. Build the burger in the following order:
  - a. Bottom slice of Toasted Sesame Seed Burger Bun
  - b.  $\frac{1}{2}$  teaspoon Mayonnaise, spread onto bottom slice of Toasted Sesame Seed Burger Bun
  - c. 5 slices Cucumber
  - d. 1 warmed JENNIE-O® All Natural\* Savory White Turkey Patty
  - e. 1 tablespoon Korean BBQ Sauce Drizzle
  - f.  $\frac{1}{2}$  cup Kimchi
  - g. 2 teaspoons sliced Green Onions
  - h.  $\frac{1}{8}$  teaspoon Black Sesame Seeds
  - i.  $\frac{1}{8}$  teaspoon White Sesame Seeds
  - j.  $\frac{1}{2}$  teaspoon Mayonnaise, spread onto top slice of Toasted Sesame Seed Burger Bun
  - k. Top slice of Toasted Sesame Seed Burger Bun

Seared turkey burger glazed with sweet Korean BBQ sauce, topped with spicy kimchi, sliced green onions, thinly sliced cucumbers and a sprinkle of black and white sesame seeds. Served on a toasted sesame seed bun with mayonnaise.



Kimchi has had  
**+59.4%**  
menu penetration growth over 4 years

and

is projected to grow another  
**+28.4%**  
over the next four years<sup>1</sup>

<sup>1</sup>Datassential, Haiku, 2019

\*Minimally processed. No artificial ingredients.



Grilled turkey burger topped with a creamy cucumber-mint tzatziki sauce, fresh heirloom tomato, pickled red onions and crispy shredded romaine, all stuffed between two pieces of grilled flatbread.



40%

of consumers agree they would order turkey more at restaurants if it were available.<sup>1</sup> Give diners what they want by menuing JENNIE-O® All Natural\* turkey burgers in both classic and unexpected ways.

## Greek Gyro Burger

**YIELD:** 1 serving



TURKEY BURGERS

### INGREDIENTS:

- |                |  |
|----------------|--|
| 2 teaspoons    | Canola Oil                                       |
| 1 each         | JENNIE-O® All Natural* Savory White Turkey Patty |
| 1 each         | Flatbread, Store Bought, Grilled                 |
| 2 tablespoons  | Tzatziki, Store Bought, Warmed                   |
| ¼ cup          | Romaine Lettuce, Shredded                        |
| 1½ tablespoons | Pickled Red Onions, SUB RECIPE                   |
| 1 slice        | Tomato, Heirloom, Fresh, Sliced                  |

### DIRECTIONS:

1. Turn on flat top grill to medium-high heat and allow to warm.
2. On a 350°F flat top, cook the turkey burger in 2 teaspoons canola oil for approximately 18 minutes, turning 3 times, or until internal temperature reaches 165°F. Remove from heat and set aside.
3. Trim the flatbread into two circles, each 4" in diameter.
4. Build the burger the in the following order:
  - a. Bottom Grilled Flatbread round
  - b. 1 tablespoon warmed Tzatziki Sauce, spread onto bottom Grilled Flatbread round
  - c. ¼ cup Shredded Romaine Lettuce
  - d. 1 warmed JENNIE-O® All Natural\* Savory White Turkey Patty
  - e. 1½ tablespoons Pickled Red Onions
  - f. 1 slice Tomato
  - g. 1 tablespoon Tzatziki Sauce, spread onto top Grilled Flatbread round
  - h. Top Grilled Flatbread round

## Pickled Red Onions

**YIELD:** 10 servings

### INGREDIENTS:

- |             |                              |
|-------------|------------------------------|
| 1½ cup      | Water                        |
| 1 cup       | Red Wine Vinegar             |
| 2 teaspoons | Salt, Kosher                 |
| ½ cup       | Sugar, White, Granulated     |
| 1 cup       | Red Onions, Fresh, Julienned |

### DIRECTIONS:

1. In a medium size saucepot, bring water, vinegar, salt and sugar to a boil; allow to boil until sugar and salt dissolve completely. Turn-off heat.
2. Pour hot pickling liquid over onions; allow to cool to room temperature before serving.
3. Store unused portion in airtight container under refrigeration.

<sup>1</sup>Restaurant Business, "Global Flavors Shake Up Turkey LTOs," April 19, 2019."

\*Minimally processed. No artificial ingredients.





TURKEY BURGERS

# Quattro Formaggi Turkey Burger

**YIELD:** 1 serving

## INGREDIENTS:

2 teaspoons	Canola Oil	2 tablespoons	Parmesan Pesto Aioli, SUB RECIPE
1 each	JENNIE-O® All Natural* Savory White Turkey Patty	½ cup	Arugula, Baby
1 tablespoon	Mozzarella, Shredded	1 tablespoon	Mushrooms, Sliced, Sautéed
1 tablespoon	Gorgonzola, Crumbles	2 tablespoons	Red Onions, Sliced, Grilled
1 each	White Burger Bun, Store Bought, Sliced	1 each	Manchego Crisp, SUB RECIPE

## DIRECTIONS:

1. Turn on flat top grill to medium-high heat and allow to warm.
2. On a 350°F flat top, cook the turkey burger in 2 teaspoons canola oil for approximately 18 minutes, turning 3 times, or until internal temperature reaches 165°F. Remove from heat and set aside.
3. Place the turkey burger onto a small sheet pan lined with parchment paper; cover burger with 1 tablespoon mozzarella shreds and 1 tablespoon gorgonzola crumbles. Broil for 1 minute, or until cheese melts completely. Remove from broiler.
4. Build the burger in the following order:
  - a. Bottom slice of White Burger Bun
  - b. 1 tablespoon Parmesan Pesto Aioli, spread onto bottom slice of White Burger Bun
  - c. ½ cup Baby Arugula
  - d. 1 melted Cheese-topped JENNIE-O® All Natural\* Savory White Turkey Patty
  - e. 1 tablespoon Sautéed Mushroom Slices
  - f. 2 tablespoons Grilled Red Onions
  - g. 1 Manchego Crisp
  - h. 1 tablespoon Pesto Aioli, spread onto top slice of White Burger Bun
  - i. Top slice of White Burger Bun

## Pesto Aioli

**YIELD:** 8 servings

## INGREDIENTS:

½ cup	Mayonnaise
½ cup	Pesto, Store Bought
¼ cup	Parmesan Cheese, Grated

## DIRECTIONS:

1. In a medium size mixing bowl, combine all ingredients, mixing until smooth and homogenous.
2. Use immediately or store in airtight container under refrigeration.

## Manchego Crisp

**YIELD:** 1 serving

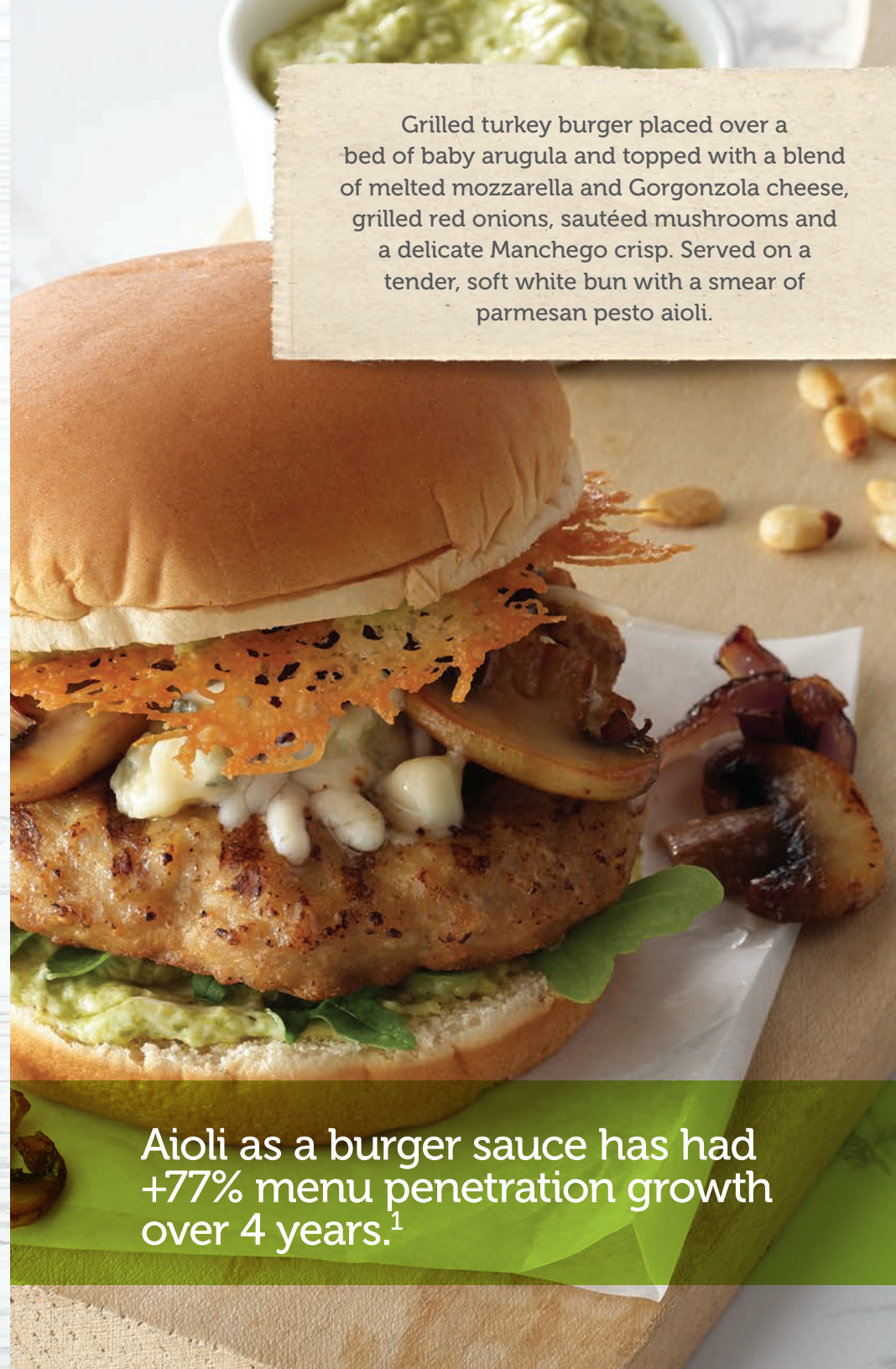
## INGREDIENTS:

⅓ cup	Manchego Cheese, Shredded
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## DIRECTIONS:

1. Preheat oven to 325°F.
2. On a parchment-lined sheet pan, evenly spread the shredded cheese to create a thin circle that is 6" in diameter.
3. Bake for 8 minutes, or until the cheese is golden brown and crispy.
4. Remove from oven and set aside.

Grilled turkey burger placed over a bed of baby arugula and topped with a blend of melted mozzarella and Gorgonzola cheese, grilled red onions, sautéed mushrooms and a delicate Manchego crisp. Served on a tender, soft white bun with a smear of parmesan pesto aioli.



Aioli as a burger sauce has had +77% menu penetration growth over 4 years.<sup>1</sup>

<sup>1</sup>Datassential, MenuTrends, Sauces/Flavors: Burgers, 2019

\*Minimally processed. No artificial ingredients.



Raw, White and Dark—Jennie-O Offers a Wide Variety of Satisfying Turkey Burgers to Meet All of Your Operational Needs.



PRODUCT #	PRODUCT NAME	PACK	STORAGE	GTIN
247110	JENNIE-O® All Natural* Burger Puck	032/6 OZ	Frozen	10042222471104
246803	JENNIE-O® All Natural* Savory White Turkey Patty	028/7 OZ	Frozen	10042222246801
246403	JENNIE-O® All Natural* Savory White Turkey Patty	040/4 OZ	Frozen	10042222246405
246503	JENNIE-O® All Natural* Savory White Turkey Patty	030/5.33 OZ	Frozen	10042222246504
128490	JENNIE-O® All Natural* Premium Dark Turkey Burger	030/5.33 OZ	Frozen	10042222284902



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