



NEW

Gourmet Chicken Sausage brings bold flavor to the menu.

Tomato Basil Mozzarella

- Mediterranean-inspired chicken sausage combined with sun-dried tomatoes, sweet basil and mozzarella cheese—WF: 20380, DOT: 596566

Buffalo Blue Cheese

- Spicy chicken sausage flavored with hot pepper sauce, finished with creamy blue cheese—WF: 20383, DOT: 596567

Andouille

- Cajun-inspired chicken sausage flavored with a classic blend of spicy andouille seasonings—WF: 21251, DOT: 620652

Maple Cinnamon Apple

- Delicious chicken sausage accented by sweet apple with a hint of cinnamon—WF: 20389, DOT: 596569

Italian Mozzarella

- Gourmet chicken sausage featuring fresh mozzarella, fennel and tantalizing herbs and spices—WF: 20392, DOT: 596570

Menu Applications

- Skewer **Tomato Basil Mozzarella Chicken Sausage** with basil leaves, fresh mozzarella, and cherry tomatoes for a caprese-style appetizer
- Serve **Buffalo Blue Cheese Chicken Sausage** in a sub roll topped with sautéed bell pepper slices and crumbled blue cheese for a tasty lunch special
- Grill kabobs made with sliced **Maple Cinnamon Apple Chicken Sausage**, green peppers, onions, zucchini and mushrooms for a sweet and savory flavor combination
- For an upscale entrée, try oven-roasted **Italian Mozzarella Chicken Sausage** served with root vegetables, drizzled with a honey mustard vinaigrette and garnished with fresh rosemary
- Add **Andouille Chicken Sausage** seasonal vegetables and your favorite seafood to create a flavorful Gumbo or Jambalaya dish

Tasting Notes

- **Tomato Basil Mozzarella Chicken Sausage**
- **Buffalo Blue Cheese Chicken Sausage**
- **Maple Cinnamon Apple Chicken Sausage**
- **Italian Mozzarella Chicken Sausage**
- **Andouille Chicken Sausage**

Making Menus Shine

TREND

Americans' growing appetite for dark-meat poultry is driving the popularity of chicken sausage.¹

TREND

Chicken sausage sales increased by 23 percent in 2012.²

TREND

Flavor blends like tomato basil and buffalo blue cheese are growing in popularity.³

TREND

Patrons are looking for bolder, spicier chicken options at full-service restaurants.⁴

¹Meatpoultry.com, 2013 ²AC Nielson, 2013 ³Technomic Inc., 2013 ⁴Technomic Inc., 2013