



Ideas & Trends for the Quick-Service Restaurant

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Burgerville launches Crispy Onion & Spinach Turkey Burger

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Pacific-Northwest chain Burgerville has launched its latest seasonal offerings, including the new Crispy Onion & Spinach Turkey Burger. The burger features a variety of local and sustainable ingredients, including:

- Fresh, local, Food Alliance-certified spinach from Cal Farms Cascade Pacific Produce in the Willamette Valley, Ore.
- Turkey burger patty, from Diestel Turkey, that is free of hormones, growth enhancers or antibiotics.
- Sun-dried tomato pesto
- Spinach & basil pesto, made in-store from fresh basil from Herb Thyme Farms and fresh Cal Farms spinach
- Hand-cut onions dusted with Food Alliance-certified Shepherd's Grain Flour and fried golden brown to create the crispy onions atop the burger



The Crispy Onion & Spinach Turkey Burger, the latest of Burgerville's [food celebrity](#) offerings, was inspired by a local community member: foodie and food stylist Lucy Neilson. Neilson has been working with photographers for the past 19 years in her involvement with the sustainable food movement, which has inspired her and those around her to be more involved with the it by working directly in the fields, farms, kitchens and tables that form the culinary foundation of our region. Her passion for food and people makes her a great fit for Burgerville to feature.

The new burger is priced at \$4.99 or \$7.99 for a basket.

Burgerville is donating a portion of the sales of every Crispy Onion & Spinach Turkey Burger sold during this six-week promotion to Zenger Farm. Zenger Farm is a working urban farm that models, promotes and educates the community about sustainable food systems, environmental stewardship, community development and access to good food for all. Their philosophy aligns with Burgerville supports of community involvement to make sure that everyone has access to good food.

More April LTOs

April also brings back Burgerville's popular Fresh Strawberry menu offerings, including Fresh Strawberry Milkshakes and Smoothies, Strawberry Lemonade and Strawberry Shortcake. Burgerville's fresh strawberries are hand-processed in its restaurants daily. The Fresh Strawberry Milkshakes are made with real ice cream and topped with whipping cream from Sunshine Dairy Foods in Portland, Ore. Its Fresh Strawberry Smoothies are made with YoCream non-fat frozen yogurt, and the Fresh Strawberry Lemonade is made with Odwalla Lemonade.

Biscuits for the Strawberry Shortcake are made fresh daily in Burgerville restaurants with Shepherd's Grain Flour, an alliance of E. Oregon family farms dedicated to sustainable agriculture practices. Certified by the Food Alliance, they produce high-quality grains with as little environmental impact as possible. The shortcakes are made with buttermilk, sweet cream and unsalted butter from Sunshine Dairy Foods.