

Chicken & Cheese with Corn Empanadas

POLLO & QUESO CON MAIZ

Empanadas Para Freir
KEEP FROZEN

Ingredients: Filling: Halal Chicken, Cheese, Corn, pasteurized milk, salt, enzymes, cheese cultures (lactic starter, soy protein), Onions, Peppers, Garlic, Adobo (Salt, Monosodium Glutamate, Granulated Garlic, Granulated Onion, Turmeric, Tricalcium Phosphate (Anti-Caking)), Rojon (Red Annatto) (Corn Flour, Spices, Yellow #6 Lake, Yellow #5, Red #40, Annatto, Not More than 1% of vegetable oil), Chicken Base (Salt, Dextrose, Corn Flour, Monosodium Glutamate, Soybean Oil, Hydrolyzed Corn Protein with safflower, Onion Powder, Turmeric, Garlic Powder), Oregano, Bay Leaves, Lime Juice, Cabbage. Dough: Wheat flour, water, palm oil, salt (niacin, iron thiamin, mono nitrate, potassium bromate, riboflavin, folic acid)

CONTAINS: MILK, SOY, WHEAT

Cooking Instructions:

1. Turn on the deep fryer, put in enough oil and allow it to preheat to 350 F.
2. Remove the empanadas from the box and place into the fryer basket.
3. Lower basket into the deep fryer and cook for 4-7 minutes until an internal temperature of at least 165F.

Net Weight: 5 lbs 25oz (84 oz)

Manufactured by: Pikalo Bakery Inc
Yonkers, NY 10705
914-841-0808

Nutrition Facts

25 Servings per container

Serving Size 1 Empanada (92g)

Amount per serving

Calories **290**

% Daily Value*

Total Fat 12g	14%
Saturated Fat 9g	35%
Trans Fat 0g	
Cholesterol 25mg	13%
Sodium 510mg	20%
Total Carbohydrate 36g	12%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 0g added sugars	0%
Protein 14g	
Vitamin D 0mcg	0%
Calcium 320mg	10%
Iron 0mg	2%
Potassium 0mg	2%

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen. Thaw in refrigerator or microwave.

Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry. Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.

