

Empanadas and Tequeños

Product Handling

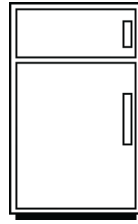


SAFE HANDLING INSTRUCTIONS

THESE PRODUCTS ARE 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.

STORAGE & RETHERMALIZATION

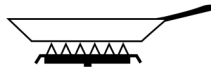
- KEEP PRODUCT FROZEN
- READY TO COOK
- FOR BAKING OR FRYING:
*FOLLOW PREPARATION INSTRUCTIONS BELOW



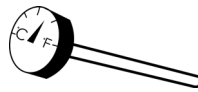
KEEP PRODUCT FROZEN.
READY TO COOK.



MAINTAIN PROPER HYGIENE PRACTICES. WASH WORKING SURFACES, UTENSILS, AND HANDS AFTER TOUCHING MEAT OR POULTRY.



PRODUCT READY TO COOK; FOLLOW RECOMMENDED COOKING METHODS AND TIME.

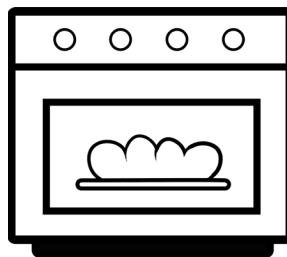


KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

RECOMMENDED COOKING METHODS

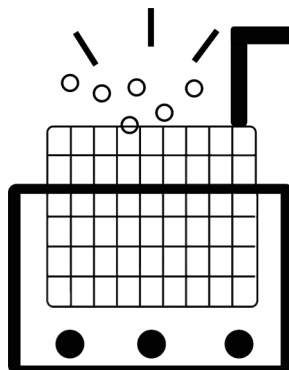
Preparation Instructions

**EMPANADAS
&
TEQUEÑOS**



IF BAKED : USE CONVENTIONAL OVEN. DO NOT MICROWAVE. PREHEAT OVEN TO 375°F, PLACE IN OVEN ON A BAKING SHEET AND BAKE UNTIL INTERNAL TEMPERATURE OF 165°F IS REACHED, AND PRODUCT IS GOLDEN BROWN.

KEEP
FROZEN.
READY
TO COOK.



IF FRIED : FRY PRODUCTS IN DEEP OIL BETWEEN 360°F - 380°F, UNTIL INTERNAL TEMPERATURE OF 165°F IS REACHED, AND GOLDEN BROWN.