



CHEF'S
COMMISSARY™
CREATIVE CULINARY SOLUTIONS

Chorizo Empanada

Chorizo Sausage, Peppers and Manchego Cheese wrapped in flaky Dough

PRODUCT SPECIFICATIONS

Product ID 2002
Case Count 100

Ingredients

Dough: Flour (bleached wheat flour, malted barley flour, niacin, iron, potassium, bromated, thiamin mononitrate, riboflavin, folic acid), Water, Lard (with BHA, BHT and Citric acid added as preservative), Butter (pasteurized cream, natural flavorings), Salt.

Filling: Chorizo Sausage (pork, spices, salt, red wine, vinegar, paprika, sugar), Whole Eggs, Manchego Cheese (100% pasteurized [La Mancha] sheep milk, cheese cultures, enzymes, salt), Peppers (red, green), Onions, Canola Oil, Contains 2% or Less of the Following: Bacon (cured with water, salt, sugar, sodium phosphate, sodium erythorbate, sodium nitrite), Chives, Garlic, Salt, Spices.



Allergens

Contains: Dairy, Wheat, Eggs



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.



Nutrition Facts

Serving Size 1 ea
Servings Per Container 100

Amount Per Serving

Calories 100 Calories From Fat 50

	% Daily Value
Total Fat 6g	9%
Saturated Fat 2.5g	11%
Trans Fat 0g	
Polyunsaturated Fat .5g	
Monounsaturated Fat 2.5g	
Cholesterol 45 mg	15%
Sodium 160mg	7%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	2%
Sugars 0g	
Protein 5g	
Vitamin A 6%	Vitamin C 4%
Calcium 4%	Iron 4%

* Percent Daily Values are based on a 2000 calorie diet.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

Deep Fry (preferred method)

From frozen, deep fry in preheated 350-375°F oil for 5-7 minutes or until dough is golden brown and internal temperature reaches 165°F. If dough is cooked before filling is hot, place on paper-lined sheet pan and continue to bake until internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

Convection Oven

From frozen, place on paper-lined sheet pan, apply egg wash and bake in a preheated 375-400°F convection oven for 10-12 minutes or until dough is cooked and internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics