



CHEF'S
COMMISSARY™
CREATIVE CULINARY SOLUTIONS

Beef Empanada with Blue Cheese

Seasoned Ground Beef and Blue Cheese wrapped in flaky Dough

PRODUCT SPECIFICATIONS

Product ID 2006
Case Count 100
Shelf Life 365 days

Ingredients

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

Filling: Beef, Blue Cheese (pasteurized milk, cheese cultures, salt, enzymes, powdered cellulose to prevent caking, netamycin to protect flavor), Demi-Glace (beef stock, flour, butter, tomato paste, salt, spices), Onion, Mushroom, Celery, Carrot, Contains 2% or less of each of the following: Garlic, Peppers, Spices, Paprika, Salt.



Allergens

Contains: Dairy, Wheat, Eggs



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

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 golden brown and internal temperature reaches 165°F. Let rest 10-15 minutes before serving.

*Cooking times may vary based on equipment characteristics

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	12%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 2g	
Cholesterol 20 mg	6%
Sodium 140mg	6%
Total Carbohydrate 7g	2%
Dietary Fiber 0g	2%
Sugars 0g	
Protein 4g	
Vitamin A 6%	Vitamin C 2%
Calcium 2%	Iron 4%
* Percent Daily Values are based on a 2000 calorie diet.	

