



## Chicken Salsa Verde Empanada E-116

Number of Servings: 100 = .63 oz. (18g per Piece)

Net Weight: 1800 g

GTIN/UPC Code: 00818022021749



Nutrition Facts	
100 servings per container	
<b>Serving size</b>	<b>1 Piece (18g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>30</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0.5g	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 85mg	<b>4%</b>
<b>Total Carbohydrate</b> 5g	<b>2%</b>
Dietary Fiber <1g	<b>0%</b>
Total Sugars <1g	
Includes <1g Added Sugars	<b>0%</b>
<b>Protein</b> 2g	
Vitamin D 0mcg	<b>0%</b>
Calcium 1mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 21mg	<b>0%</b>
Vitamin A 1mcg	<b>0%</b>
Vitamin C 0mg	<b>0%</b>

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Product Description:

*Chicken in a Mexican Tomatillo salsa of Jalapeno, Garlic, Cilantro and lime.*

### Ingredients:

Cooked Boneless Skinless Chicken Breast with Rib Meat (water, rice starch, sea salt, and vinegar), Salsa Verde (tomatillo, onion, jalapeño, scallion, garlic, canola oil, salt, cilantro, lime juice, sugar), Cornstarch, Salt, Cilantro, Parsley, Dough: Enriched Wheat Flour (niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, malted barley flour)\*, Water, Liquid Cage Free Whole Eggs\* With Citric Acid, Expeller Pressed Canola Oil\*, Salt, Deactivated Yeast, Sugar, Distilled White Vinegar\*. \*Non- GMO

### Allergens:

Egg, Wheat

### Product Storage:

Storage temperature range: below 0°F

### Cooking Instructions:

Cook from frozen. Convection Oven: Cook @ 375°F for 10-12 minutes. Conventional Oven: Cook @ 400°F for 22-25 minutes. Fryer: Fry @350°F for 3-5 min. Cook to internal temp ≥ 165° F.

Item Code	Pack Count (Each)	Piece Weight (Ounces)	Net Weight (Lbs.)	Gross Case Weight (Lbs.)	Case Dimensions L x W x H	Pallet TI x HI	Shelf Life
E-116	100	.63	3 lb. 15 oz.	4.5	12 x 12.7 x 2.5	12 x 20	2 Years