



INGREDIENTS

MASA: [Whole Cooked Corn (Corn treated with lime water), Canola oil, Rice flour, Salt]. FILLING: Cheese (Cultured Milk, Water, Cream, Milk, Casein, Xantham Gum, Salt, Enzymes), Green Chilies (green chilies, citric acid).

NUTRITION FACTS

6 servings per container	
Serving Size:	1 Tamale 4 oz (113g)

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Amount per Serving CALORIES	260
	% Daily Value*
Total Fat 18g Saturated Fat 6g Trans Fat 0g Cholesterol 30g	23% 30% 10%
Sodium 690mg Total Carbohydrate 18g Dietary Fiber 2g Total Sugars 1g	30% 7% 7%
Includes 0g Added Sugars Protein 9g Vitamin D 0mcg Calcium 279mg Iron 1mg	0% 0% 20% 6%
Potassium 119mg	2%

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.% Daily Value*

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

TAMALES-CHEESE & GREEN CHILE

Our Cheese & Green Chile Tamales are traditionally made by hand, like it's been done for generations. Soft and moist masa, Monterey Jack cheese fire roasted green chilies are then wrapped in and texture of our masa. And while making tamales by hand can be a long process, all you have to do to enjoy a taste of authentic Mexico is open the package, heat and eat. Serve our Cheese dish or appetizer.







COOKING INSTRUCTIONS

MICROWAVE

- 1. Wrap each tamale in a damp paper towel and place in a microwave
- 2. Microwave for 1 minute to 1:15 seconds until hot. If tamale is frozen, microwave 1 additional minute. Remove from microwave and let stand 1 minute.
- 3. Remove tamale from sustainable wrap and enjoy.

Note: Microwave ovens vary in rates of heating. Times given are approximate.

STOVETOP

- 1. Place tamale in steamer basket over boiling water. Steam 8-10 minutes. If tamale is frozen, steam for an additional 2 minutes.
- Remove from steam basket and let stand 1-2 minutes.
- Remove tamale from sustainable wrap and enjoy.