



INGREDIENTS

MASA: [Whole Cooked Corn (Corn treated with lime water), Lard, Rice flour, Salt].
FILLING: [Chicken leg meat, Chile Sauce (Water, Red chili peppers), Corn (Corn treated with lime water), Contains 2% or less of the following: Jalapeno peppers (Jalapeno peppers, Water, Vinegar, and Salt), Salt, Seasoning (Paprika, Chili Pepper, Red Pepper, Garlic, Salt, Spices)].

NUTRITION FACTS

About 6 servings per container

Serving Size: 1 Tamale 4oz (113g)

Amount per Serving

210
% Daily Value*
14%
20%
10%
20%
8%
7%
0%
0%
6%
6%
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.

Calories per gram:

Fat 9 · Carbohydrate 4 · Protein 4

TAMALES-CHICKEN IN RED SAUCE

Following a traditional family recipe, our Chicken in Red Sauce Tamales are prepared with the most authentic ingredients. Wrapped in sustainable wraps to preserve the delicious flavor and texture of our soft and moist masa. The filling is made with chicken leg meat and richly seasoned in an authentic red sauce. This convenient, ready-in-minutes dish can be served as an entrée or as a side dish.







COOKING INSTRUCTIONS

MICROWAVE

- 1. Wrap each tamale in a damp paper towel and place in a microwave safe plate.
- 2. Microwave for 1 minute to 1:15 seconds or until a minimum internal temperature of 165°F. If tamale is frozen, microwave 1 additional minute or until a minimum of 165°F. 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 or until a minimum of 165°F. If tamale is frozen, steam for an additional 2 minutes or until a minimum of 165°F.
- 2. Remove from steam basket and let stand 1-2 minutes.
- 3. Remove tamale from sustainable wrap and enjoy.