



BIRRIA

OUR BIRRIA IS SLOWLY COOKED IN A RICH AND FLAVORFUL BROTH MADE WITH A COMBINATION OF SPICES. IDEAL TO MAKE BIRRIA TACOS WITH MELTED CHEESE AND A SMALL SIDE OF CONSOME FOR DIPPING.

GLUTEN FREE

BEEF USED IS 100% CHOICE

EXTRA BROTH

INGREDIENTS

Beef, Water, Crushed Tomatoes in puree (Crushed Tomatoes, Tomato Puree, Salt, Citric Acid, Calcium Chloride), Seasoning (Paprika, Chili Pepper, Red Pepper, Garlic, Salt, Spices), Apple Cider Vinegar, Salt, Onion.

NUTRITION FACTS

About 7 servings per container

Serving Size: 5 oz (140g)

Amount per Serving

CALORIES	150
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 3g	15%
Trans Fat 0.5g	
Cholesterol 60mg	20%
Sodium 650mg	28%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 18g	
Vitamin D 0mcg	0%
Calcium 19mg	2%
Iron 2mg	10%
Potassium 146mg	4%

*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

COOKING INSTRUCTIONS

MICROWAVE

1. In a microwave safe tray / plate heat on high for 4 minutes, rotate the pouch 1/2 turn, puncture 4 small holes in the pouch, and cover with a paper towel.
2. Heat on high an additional 4 minutes or until core temperature reaches a minimum of 165°F. Let stand for 2 minutes.
3. Open bag carefully and empty contents into serving tray.

NOTE: Microwave ovens vary in rates of heating, times given are approximate.

STOVETOP

1. Remove paper sleeve from tray.
2. Place bag in pot and cover with water.
3. Heat water at high flame to about 185°F, about 5 minutes (avoid boiling).
4. Reduce flame to medium low and heat for about 45 minutes or until core temperature reaches a minimum of 165°F.
5. Carefully, remove bag out of hot water.
6. Open bag carefully and empty contents into serving tray.