



BIRRIA TACO KIT

Our Beef Birria Taco Kit comes with our delicious beef birria and 10 corn tortillas. Our Birria is slowly cooked in a rich and flavorful tomato stew. The perfect kit to make birria tacos with melted cheese and a side of the rich and flavorful consome for dipping.

**GLUTEN
FREE**

**HEAT & EAT
5
MINUTES IN
MICROWAVE**

**MAKES
5
TACOS**

INGREDIENTS

BIRRIA: 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.
TORTILLA: White Corn Masa Flour Treated with Lime, Water, Contains 2% of Less of Guar Gum, Cellulose Gum, Enzymes, and Propionic, Benzoic Acid, Sorbic Acid, Fumaric acid and Phosphoric Acid (to preserve freshness).

NUTRITION FACTS

About 5 servings per container

Serving Size: 1 Built Taco (88g),
1/3 cup Birria (57g)
+ 2 Tortillas (31g)

Amount per Serving

CALORIES

200

% Daily Value*

Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 380mg	17%
Total Carbohydrate 30g	11%
Dietary Fiber 3g	11%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 10g	
Vitamin D 0mcg	0%
Calcium 33mg	2%
Iron 1mg	6%
Potassium 122mg	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

COOKING INSTRUCTIONS

MICROWAVE

1. Remove sleeve. Set aside tortillas. Leave the birria inside the microwave safe tray and puncture the pouch with 2 small holes. Heat on high for 3 to 3 ½ minutes or until core temperature reaches a minimum of 165°F. Empty contents into tray, stir and serve.
2. Place tortilla package in microwave and heat up on high for 30-45 seconds. Carefully remove plastic bag from tortillas.
3. Build each taco using 2 tortillas, fill with meat and broth as desired or use the broth for dipping. Add toppings such as cilantro, onion, and lime. Enjoy.

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

STOVETOP (Preferred):

1. Remove sleeve. Set aside tortillas. Pre-heat a non-stick medium size pan over a medium-high flame. Empty birria from pouch into the pan. Heat up for about 2-5 minutes or until temperature reaches a minimum of 165°F. Stirring occasionally.
2. Pre-heat a second skillet over medium heat. (Preferably a flat skillet) Warm tortillas in skillet for 15-30 seconds on each side repeating until tortilla is hot or toasted to desired texture. Repeat for remaining tortillas. Enjoy.
3. Build each taco using 2 tortillas, fill with meat and broth as desired or use the broth for dipping. Add toppings such as cilantro, onion, and lime. Enjoy!