



## INGREDIENTS

Masa: Whole Cooked Corn, Water, Canola Oil, Potato [(Potato flakes, dehydrated), Vinegar, Cultured Dextrose, Salt. Trace of Lime.

Filling: Beef, Mozzarella Cheese (pasteurized part skim milk, cheese culture, salt, enzymes), Crushed Tomatoes in puree (Crushed Tomatoes, Tomato Puree, Salt, Citric Acid, Calcium Chloride), Water, Seasoning (Paprika, Chili Pepper, Red Pepper, Garlic, Salt, Spices), Apple Cider Vinegar, Modified Corn Starch, Salt, Onion.

**ALLERGEN STATEMENT:** Contains Milk

## **NUTRITION FACTS**

1 Pupusa 2.8oz (79g)

Amount per Serving	
CALORIES	130
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 380mg	17%
Total Carbohydrate 16g	6%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 114mg	8%
Iron 0mg	0%
Potassium 73mg	2%

<sup>\*</sup>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.

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# BIRRIA & CHEESE MINI PUPUSA

Spend less time in the kitchen and more time with family with the help of Del Real Foods' Birria and Cheese Mini Pupusas. These mini pupusas are stuffed with rich and savory beef birria combined with cheesy mozzarella. Conveniently packaged and ready to heat and eat in 3 minutes, our mini pupusas are perfect for an after-school snack or appetizer. A classic Latin American dish, pupusas can be enjoyed in a variety of ways. Try topping our mini pupusas with salsa, guacamole, or curtido: a Hispanic coleslaw.







# **COOKING INSTRUCTIONS**

- 1. Remove one pupusa from pouch and wrap in a paper towel.
- 2. Place on a microwave safe plate and microwave for 30-40 seconds or until internal temperature reaches a minimum of 165 °F.
- 3. Let sit for about 1 minute to cool and enjoy!

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

### STOVE TOP

- 1. Pre-heat a non-stick pan over medium heat. Empty pupusas from pouch and separate with a spatula.
- 2. Place pupusas on the pan and heat for 4-6 minutes or until internal temperature reaches a minimum of 165 °F. Flip pupusas every 2
- 3. Let sit for about 1 minute to cool and enjoy!

## AIR FRYER

- 1. Preheat air fryer to 350°F. Remove one pupusa from pouch and place in air fryer.
- 2. Cook for 5-6 minutes or until internal temperature reaches a minimum of 165 °F. Flip halfway through cooking time for best results.
- 3. Let sit for about 1 minute to cool and enjoy!

Note: If heating more than one pupusa, do not stack pupusas to allow even air flow for proper heating. Air fryers vary in rates of heating. Times given are approximate.

### OVEN

- 1. Pre-heat oven to 375°F. Line a full-size sheet pan with parchment paper to prevent sticking.
- 2. Remove pupusas from pouch and place a single layer on sheet pan.
- 3. Place pan in pre-heated oven and cook pupusas for 10-12 minutes or until internal temperature reaches a minimum of 165 °F.
- 4. Carefully remove pupusas from sheet pan, let cool for 1 minute, and