



INGREDIENTS

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

Filling: Monterey Jack (pasteurized milk, cheese culture, salt, enzymes), Green Chilies (green chilies, citric acid), Jalapeno Peppers (Jalapeno peppers, Water, Vinegar, Salt), and Modified Corn Starch.

ALLERGEN STATEMENT: Contains Milk

NUTRITION FACTS

Serving Size:	1 Pupusa 5.1oz (145g)
Amount per Serving CALORIES	290
	% Daily Value*
Total Fat 16g Saturated Fat 7g Trans Fat 0g Cholesterol 30mg Sodium 490mg	21% 35% 10% 21%
Total Carbohydrate 28g Dietary Fiber 2g Total Sugars 1g	10% 7%
Includes 0g Added Sugars Protein 11g	0%
Vitamin D 0mcg Calcium 493mg Iron 1mg Potassium 209mg	0% 40% 6% 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.

QUESO CON RAJAS PUPUSA

A classic Latin American dish, Pupusas can be enjoyed in a variety of ways. Our Pupusas are corn wrapped and stuffed with a variety of savory fillings and cheese. Del Real Foods is excited to bring new and delicious flavors to your family's table with our line of ready to eat Pupusas.



COOKING INSTRUCTIONS

MICROWAVE

1. Remove one pupusa from pouch and wrap in a paper towel.

2. Place on a microwave safe plate and microwave for 50-60 seconds or until internal temperature reaches a minimum of 165 $^\circ \! {\rm F}.$

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 minutes.

3. Let sit for about 1 minute to cool and enjoy!

AIR FRYER

1. Preheat air fryer to $350^\circ \text{F}.$ Remove one pupus a 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 $375^\circ \text{F}.$ 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 pupus as for 12-15 minutes or until internal temperature reaches a minimum of 165 $^\circ \! {\rm F}.$

4. Carefully remove pupusas from sheet pan, let cool for 1 minute, and enjoy!