



INGREDIENTS

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

Filling: Carnitas [Pork, Tomato, Fire roasted salsa (Fire roasted tomato, Fire roasted jalapeño, Salt, Water), Water, Green chiles (Green Chiles, citric acid), Onion, Tomatillo, Pork base (Pork meat including natural pork juices, Natural sea salt, Pork fat, Natural flavoring), Modified corn starch, Garlic, Salt], Mozzarella cheese (pasteurized part skim milk, cheese culture, salt, enzyme), Modified corn starch.

ALLERGEN STATEMENT: Contains Milk

NUTRITION FACTS

Serving Size:	1 Pupusa 5.1oz (145g)

Amount per Serving CALORIES	230
	% Daily Value*
Total Fat 10g	13%
Saturated Fat 3g	15%
Trans Fat Og	
Cholesterol 25mg	8%
Sodium 680mg	30%
Total Carbohydrate 25g	9%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 11g	
Vitamin D 0mcg	0%
Calcium 209mg	15%
Iron 1mg	6%
Potassium 257mg	6%

*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.

CARNITAS & CHEESE 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 slow cooked fillings and cheesy mozzarella. 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 $^{\circ}$ 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°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 $375^{\circ}\text{F}.$ 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 $^{\circ}$ F.
- 4. Carefully remove pupusas from sheet pan, let cool for 1 minute, and enjoy!