## Beef Bourguignon

Heating Instructions: Remove plastic lid. Cover with foil. Heat at 350° for 15-25 minutes or until warm.

## **Nutrition Facts**

Serving Size: 12 oz (2551g) Servings Per Container: Varied

| Amount per servin                                    | g          |              |               |  |
|--|------------|--------------|---------------|--|
| Calories 280   |            | Calories fro | m Fat 80      |  |
|  |            | % Da         | ily Value*    |  |
| Total Fat 9g   |            |              | 14%           |  |
| Saturated Fat 3.5g                                   |            |              | 18%           |  |
| Trans Fat 0g   |            |              |               |  |
| Cholesterol 80mg                                     |            |              | 27%           |  |
| Sodium 290mg   |            |              | 12%           |  |
| Total Carbohydra                                     | te 12g     |              | 4%            |  |
| Dietary Fiber 2g                                     |            |              | 8%            |  |
| Sugars 3g  |            |              |               |  |
| Protein 31g  |            |              |               |  |
| Vitamin A 60%  | •          | Vitam        | Vitamin C 10% |  |
| Calcium 4%   | •          |              | Iron 20%      |  |
| * Percent Daily Values ar<br>values may be higher or |            |              |               |  |
|  | Calories:  | 2,000        | 2,500         |  |
| Total Fat  | Less than  | n 65g        | 80g           |  |
| Sat Fat  | Less than  | _            | 25g           |  |
| Cholesterol  | Less than  | _            | 300mg         |  |
|  | Less than  | 2,400mg      | 2,400mg       |  |
| Sodium   |            | _            | _             |  |
| Sodium<br>Total carbohydrate<br>Dietary Fiber        | 2000 11111 | 300g<br>25g  | 375g<br>30g   |  |

INGREDIENTS: BEEF, CHUCK, SHOULDER CLOD, SHOULDER TENDER, MEDALLION, SEPARABLE LEAN AND FAT, TRIMMED TO O" FAT, CHOICE, RAW, BEEF STOCK, POTATOES, ONION, CELERY, CARROTS, MUSHROOMS, WATER, RED WINE, BEEF BASE, KIT-CHEN BOUQUET SEASONING SAUCE, GARLIC, BAY LEAF, OREGANO, BASIL, TARRAGON