Seafood Creole

Heating Instructions: Remove plastic lid. Cover loosely with foil. Heat at 350° for 12-15 minutes or until warm.

Nutrition Facts

Serving Size: 12 oz (454g)

Servings Per Container: Varied

Amount per servin	g			
Calories 320		Calories from Fat 40		
		% Da	ily Value	
Total Fat 4.5g			7%	
Saturated Fat 1.5g		8%		
Trans Fat 0g				
Cholesterol 215m		72 %		
Sodium 1150mg			48%	
Total Carbohydra	ite 10g		3%	
Dietary Fiber 2g			8%	
Sugars 4g				
Protein 57g				
Vitamin A 10%	•	Vitam	in C 25%	
Calcium 10%	•		Iron 15%	
* Percent Daily Values ar values may be higher or				
	Calories:	2,000	2,500	
Total Fat	Less than	65g	80g	
Sat Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2,400mg	2,400mg	
Total carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

INGREDIENTS: TILAPIA. CREOLE SAUCE (VEG TOMATOES PETITE DICED CANNED, MARINARA SAUCE.
ANGELA MIA. ORIGINAL ROTEL DICED TOMATOES
AND GREEN CHILIES, ONION, GREEN PEPPERS.
WHITE WINE, RED PEPPERS, CELERY, GARLIC,
SUGAR, OREGANO, POBLANO PEPPER TONY CHACHERE'S ORIGINAL CREOLE SEASONING, BASIL,
TARRAGON, BAY LEAF), SHRIMP, MOLLUSKS, SCALLOP, MIXED SPECIES, RAW, SCALLIONS
CONTAINS: SHRIMP, TILAPIA, SCALLOPS