



uBu

Macha Chili Oil makes (almost) everything better!

An end to the ordinary...

uBu's Macha Chili Oil is a blend of four different dried chilis, almonds, and pepitas. Its smoky, nutty flavor complements meats, fish, eggs, veggies, and (almost) anything else you find on your table!

A great idea from Veracruz

Salsa Macha is a staple on dining tables all over the Mexican state of Veracruz.

Top 10 ways to use Macha Chili oil!

1. Drizzle on fish tacos
2. Top your fudge brownies
3. Goat cheese and Macha Chili Oil omelettes!
4. Make grilled chicken perfect
5. Dress up pasta
6. Add some umami to your chicken soup
7. Spice up tuna salad
8. Spread on avocado toast
9. Punch up your marinara
10. Marinate some tasty grilled shrimp

Ancho



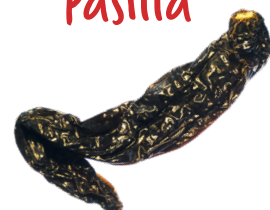
Puya



Morita



Pasilla





uBu's **Macha Chili Oil** has a pleasant kick of spiciness, but it's mostly about flavor, not heat. It's a versatile companion for your dinner table and a great cooking ingredient. Mix it with goat cheese for an incredible addition to your charcuterie platter!

Ingredients: canola oil, apple cider vinegar, dried chilis, almonds, pumpkin seeds, sesame seeds, salt, dehydrated garlic, and oregano.



Spicy Macha Chili Oil has the same great flavor, but with the addition of chiles de arbol, it's spicier! How spicy? Spicy enough to change the weather, but not enough to give you bragging rights at the county fair... if that makes sense.

Ingredients: canola oil, apple cider vinegar, dried chilis, almonds, pumpkin seeds, sesame seeds, salt, dehydrated garlic, and oregano.



Retail Packaging

Unit Volume: 7 ounces (107 ml)
Unit Dimensions: 2.5" L x 2.5" W x 4" H
Case Count: 6 per case
Case Dimensions: 9.75" L x 5.5" W x 4.25" H
Container: Recyclable glass, tamper-evident seal.

We are online at:
www.ubufoods.com

For Sales or Inquiries, Contact:
 Linda Galt, (920) 246-0201 or linda@ubufoods.com