

K E E P F R O Z E N

17 016 07 Best By:
07/17/18

Yuca Rellena

stuffed Cassava with beef and pork filling

COOKING INSTRUCTIONS:

Thaw the [redacted] Stuffed Yuca.
Preheat Oil to 350° F.
Fry the [redacted] Stuffed Yuca for 6 Minutes.
Let set for 2 Minutes.

Minimum Internal Temperature should reach 150° F.

INGREDIENTS: Cassava, Beef, Pork, Water, Rendered Pork Fat (cured with water, salt, sugar, sodium phosphate, monosodium glutamate, sodium erythorbate, sodium nitrite), and/or Vegetable Oil (soybean and/or cottonseed oil), Bread Crumbs (enriched flour (containing Wheat Flour, niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin and Folic Acid), Corn Syrup, Sugar, Vegetable Shortening (one or more of the following: Partially Hydrogenated soybean oil, and/or cottonseed oil), Yeast, contains 2% or less of the following: Salt, Soy Flour, Whey, Sodium Stearoyl, 2 lactic acid (dough Conditioner), Calcium Propionate (preservative), sesame seed), Bell Peppers (bell peppers, water, citric acid), Tomato Paste (tomatoes) and/or Tomato Paste (tomatoes, citric acid), Soy Protein Concentrate and/or Soy Flour, Salt, Sauce (Water, Granulated Garlic, Salt, Spices, Citric Acid, Lime Juice Concentrate, Orange Juice Concentrate, Dehydrated Onions, Sugar, 1/10 of 1% Sodium Benzoate), Granulated Garlic, Paprika, Dehydrated Onions, Spices, Non Fat Dry Milk, Sodium Nitrite.
(CONTAINS: WHEAT, MILK, and SOY)



NET WEIGHT 6.75 lbs. (3.06 Kg)