ITEM FACT SHEET | BAJA CHICKEN ENCHILADA SOUP

Our creamy Baja Chicken Enchilada Soup begins with sautéed sweet white onions. A spicy, creamy sauce is then added along with a good amount of diced chicken, black beans, corn and a mix of red, green and jalapeño peppers. This soup has just the perfect amount of heat for any Tex-Mex menu!

Nutrition Facts

32 Servings per container

Serving Size 8 oz.

Amount Per Serving

Calories 340

	% Daily Value*
Total Fat 11 g	14%
Saturated Fat 5 g	25%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 790 mg	34%
Total Carbohydrate 48 g	17%
Dietary Fiber 5 g	18%
Total Sugars 15 g	
Includes 1g Added Sugars	2%
Protein 18 g	
Vitamin D 0 mg	0.0000
Calcium 93 mg	8%
Iron 3 mg	15%
Potassium 840 mg	20%

*The % Daily Values (DV) 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.

Taste Traditions of Omaha

PRODUCT SPECIFICATIONS;

CODE	GTIN	DOT Code	PACK DESCRIPTION	GROSS WT.	NET WT.
103182	00015094103186	698783	2/8 LB. BAGS	16.7 LBS	16LBS

SHIPPING INFORMATION;

LENGTH	WIDTH	HEIGHT	VOLUME	TI x HI	SHELF LIFE	STORAGE TEMP From/To
14 ½ IN	8 1/4 IN	5 IN	0.3461	13/8	540 Days	-10 FAH / 0 FAH

INGREDIENT INFO

WATER, COOKED DICED CHICKEN MEAT, BLACK BEANS, COOKED CHICKEN BROTH, CREAM POWDER (CREAM, NONFAT MILK SOLIDS, SODIUM CASINATE, SODIUM ALUMINOSILICATE), CORN, ONIONS, GREEN BELL PEPPERS, RED BELL PEPPERS, DICED TOMATOES (DICED TOMATOES, TOMATO JUICE, CALCIUM CHLORIDE, CITRIC ACID), MODIFIED FOOD STARCH, SALT, JALAPENO PEPPERS, SALT, RENDERED CHICKEN FAT, SUGAR, TACO SEASONING (SALT, SPICES, PAPRIKA, MALTODEXTRIN, GARLIC), CUMIN SEED, TOMATO PASTE, GLYCINE SOJA (SOYBEAN) OIL, WHITE DISTILLED VINEGAR, SPICES, XANTHAN GUM, ONION POWDER, GRANULATED GARLIC, BLACK PEPPER, TURMERIC, CITRIC ACID

CONTAINS: SOY, MILK

HANDLING SUGGESTIONS	PREP & COOKING SUGGESTIONS	BENEFITS
All products should be kept frozen. Products may be thawed in the refrigerator to speed preparation time. Never thaw products at room temperature. Reheating cooked product or adding reheated product to fresh product is not recommended.	Place unopened bag of product in a large pot of boiling water. Lower heat and simmer until product reaches internal temperature of 165ºF, approximately 40 - 50 minutes from frozen or 20 - 25 minutes from thawed state. Internal temperature can be checked by removing bag from water and folding it, unopened, around a stemmed thermometer. Transfer to a serving container and hold at 150ºF –160ºF until served.	Ready to use, simply heat and serve. Consistent every time.