

# El Monterey® Stuff'd Nachos

Product # 00203

On-the-go consumers will love snacking on these crispy, mess-free stuffed nachos from America's #1 brand of frozen Mexican foods.\* Each bite is loaded with a three-cheese blend, seasoned ground beef, mild jalapeños, tomatoes, and Mexican spices.

- No condiments needed – ideal for C-stores, foodservice, or concessions
- Made by hand and loaded with cheesy, beefy, on-the-go goodness
- Perfect for a grab-and-go snack or meal
- Serve from a warming display case or warming tray
- Ready in minutes from standard oven types like conventional, convection or deep fryer
- El Monterey® Stuff'd Nachos stay deliciously crispy for up to 4 hours in a warming unit
- Shelf-life guidelines: Frozen – 455 days at or below 10° F, Refrigerated – 6 days at or below 40° F
- Case Pack Info: 60 Stuff'd Nachos per case (2 packs of 30, 1.39 oz. each)



**STUFF'D NACHOS**

**60 PER CASE**

## Ingredients

WATER, CORN MASA TREATED WITH LIME, CHEDDAR CHEESE PRODUCT (WATER, CHEDDAR CHEESE [CULTURED MILK, SALT, ENZYMES], MODIFIED FOOD STARCH, PALM OIL, SODIUM PHOSPHATE, SKIM MILK, SALT, ANNATTO [COLOR]), ENRICHED WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (SOYBEAN, CANOLA AND/OR CORN), COOKED SEASONED BEEF CRUMBLES (BEEF, SALT, SPICE EXTRACTIVE), TOMATOES (WITH JUICE, CITRIC ACID, CALCIUM CHLORIDE), LOW MOISTURE MOZZARELLA CHEESE (PASTEURIZED MILK, NONFAT MILK, CULTURES, SALT, ENZYMES), CHEESE SAUCE (WATER, CHEDDAR CHEESE [PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES], CHEDDAR CHEESE MIX [(PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES, ANNATTO COLOR), WHEY, CANOLA OIL, NONFAT DRY MILK, SODIUM PHOSPHATE, SALT, BUTTER OIL, SUGAR, YEAST EXTRACT, PAPRIKA EXTRACT [COLOR], NATURAL FLAVORS, ANNATTO EXTRACT [COLOR]), SOYBEAN AND/OR CANOLA OIL, MODIFIED CORN STARCH, GUAR GUM), JALAPENO PEPPERS (WITH SALT, ACETIC ACID, WATER, CALCIUM CHLORIDE), WHEAT GLUTEN, MODIFIED CORN STARCH, SALT, CHEESE FLAVOR (CORN SYRUP SOLIDS, CHEDDAR CHEESE [MILK, CHEESE CULTURE, SALT, ENZYME], SALT, YEAST EXTRACT, DISODIUM PHOSPHATE, NATURAL FLAVORS, ANNATTO), NACHO FLAVORED SEASONING

## Shelf Life

Frozen – 455 days at or below 10° F, Refrigerated – 6 days at or below 40° F

Case Pack	2/30/1.39
Net Case WT (lbs)	5.21
Gross Case WT (lbs)	6.26
Case Cube	.35
Case Dimensions	4.63 x 14.94 x 10.75
Tier and High	10 x 9
Cases per Pallet	90
Sell Unit UPC	0 0071007 00204 5
Master Case UPC	1 00 71007 00203 5

## Nutrition Facts

Serving Size 3 Stuff'd Nachos  
Serving Per Container

Amount Per Serving

**Calories** 310

Calories from Fat 150

**% Daily Value\***

**Total Fat** 17g **26%**

Saturated Fat 5g **25%**

Trans Fat 0g

**Cholesterol** 15mg **5%**

**Sodium** 670mg **28%**

**Total Carbohydrate** 28g **9%**

Dietary Fiber 2g **8%**

Sugars 1g

Protein 8g

Calcium **10%**

Iron **10%**

Potassium **2%**

\* Percent Daily Values based on a 2,000 Calorie Diet

# Cooking Instructions

## **Convection Oven from Frozen**

Preheat oven to 350° F

Place 9 Stuff'd Nachos on a cooking sheet that has been lined with parchment paper.

Cook in preheated oven for 12 minutes.

Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

*Let rest for 1 minute before serving.*

CAUTION: PRODUCT MAY BE HOT

## **Conventional Oven from Frozen**

Preheat oven to 350°F

Place 9 Stuff'd Nachos on a cooking sheet that has been lined with parchment paper.

Cook in preheated oven for 20 minutes.

Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

*Let rest for 1 minute before serving.*

CAUTION: PRODUCT MAY BE HOT

## **Turbo Chef Encore 2 from Frozen**

Preheat oven to 500°F

Place 4 Stuff'd Nachos in basket lined with parchment paper. Use screen mesh to cover Stuff'd Nachos.

Cook for 1 Minute 55 Seconds.

TIME %: 100, AIR%: 70, WAV%: 60

Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

*Let rest for 1 minute before serving.*

CAUTION: PRODUCT MAY BE HOT

## **Merrychef E4S from Frozen**

Preheat oven to 475°F

Place 4 Stuff'd Nachos in basket lined with parchment paper. Use screen mesh to cover Stuff'd Nachos.

Cook for 1 Minute 40 Seconds

AIR%: 70, WAV%: 60

Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

*Let rest for 1 minute before serving.*

CAUTION: PRODUCT MAY BE HOT

## **Deep Fryer from Frozen**

Preheat oil in fryer to 375°F

Place 6 frozen Stuff'd Nachos in fry basket.

Place loaded fry basket into preheated oil and use a basket lid to prevent Stuff'd Nachos from floating. Fry for 4 minutes.

Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

*Let rest for 1 minute before serving.*

CAUTION: PRODUCT MAY BE HOT

## **Convection Oven from Thawed**

Preheat oven to 350° F

Place 9 Stuff'd Nachos on a cooking sheet that has been lined with parchment paper.

Cook in preheated oven for 7 minutes.

Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

*Let rest for 1 minute before serving.*

CAUTION: PRODUCT MAY BE HOT

**Turbo Chef Encore 2 from Thawed**

Preheat oven to 500°F

Place 4 Stuff'd Nachos in basket lined with parchment paper. Use screen mesh to cover Stuff'd Nachos.

Cook for 2 Minutes 15 Seconds.

TIME %: 100, AIR%: 90, WAV%: 20

Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

Let rest for 1 minute before serving.

CAUTION: PRODUCT MAY BE HOT

**Merrychef E4S from Thawed**

Preheat oven to 475°F

Place 4 Stuff'd Nachos in basket lined with parchment paper. Use screen mesh to cover Stuff'd Nachos.

Cook for 2 Minutes 30 Seconds

TIME %: 100 AIR%: 100, WAV%: 15

Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

Let rest for 1 minute before serving.

CAUTION: PRODUCT MAY BE HOT

**Deep Fryer from Thawed**

Preheat oil in fryer to 375°F

Place 6 frozen Stuff'd Nachos in fry basket.

Place loaded fry basket into preheated oil and use a basket lid to prevent Stuff'd Nachos from floating. Fry for 2 minutes.

Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

Let rest for 1 minute before serving.

CAUTION: PRODUCT MAY BE HOT