

El Monterey[®] Egg, Bacon, Cheese & Potato Empanadas

Product # 73210

Bacon-lovers will rejoice for these empanadas packed with the perfect, satisfying combination of scrambled eggs, savory bacon, melty cheddar cheese, filling potatoes and green chilies. Sure, they're perfect for breakfast, but consumers will love these anytime of day.

- No condiments needed – ideal for C-stores, foodservice, cafeterias or catering
- Crafted with a deliciously flaky crust
- 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® Empanadas stay deliciously crispy for up to 4 hours in a warming unit.
- Shelf-life guidelines: Frozen – 455 days at or below 10° F, Refrigerated – 4 days at or below 40° F
- Case Pack Info: 24 Empanadas per case (3 packs of 8, 3 oz. each)



**EGG, BACON, CHEESE
AND POTATO**

24 PER CASE

Ingredients

Ingredients: Wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Scrambled egg product (liquid whole egg, skim milk, soybean oil, modified cornstarch, salt, xanthan gum, citric acid, butter flavour [maltodextrin, natural butter flavour, annatto and turmeric], spices), Vegetable oil (soybean and/or canola and/or corn), Cheddar cheese (milk, bacterial culture, salt, microbial enzyme), Monterey jack cheese (milk, bacterial culture, salt, microbial enzyme), Potatoes (potatoes, sea salt, canola oil), Cheese sauce (water, cheddar cheese [milk, bacterial culture, salt, microbial enzymes], modified corn starch, soybean and/or canola oil, whey, xanthan gum, partly skimmed milk powder, salt, sodium phosphate, butter oil, sugar, yeast extract, paprika, annatto, natural flavours), Bacon (pork, water, salt, sugar, smoke flavour, sodium phosphates, sodium erythorbate, sodium nitrite, smoke), Tomatoes (with tomato juice, citric acid, calcium chloride), Batter mix (enriched wheat flour [enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], yellow corn flour, cornstarch, salt, leavening [sodium acid pyrophosphate, sodium bicarbonate,

Shelf Life

Frozen: 455 days AT OR BELOW 10° F; Refrigerated: 4 days AT OR BELOW 40° F

Case Pack	3/8/3 oz
Net Case WT (lbs)	4.5
Gross Case WT (lbs)	5.08
Case Cube	0.37
Case Dimensions	8.5 x 8 x 9.38
Tier and High	26 x 5
Cases per Pallet	130
Sell Unit UPC	
Master Case UPC	1 00 71007 73210 9

Cooking Instructions

Fry From Thawed

PREHEAT OIL IN FRYER TO 375° F

PLACE 4 THAWED EMPANADAS IN FRY BASKET.

PLACE LOADED FRY BASKET INTO PHREATED OIL AND USE A BASKET LID TO PREVENT EMPANADAS FROM FLOATING.

THAWED: FRY FOR 4 MINUTES

TEMPERATURE OF THE FILLING MUST EXCEED 165°F.

USE POCKET THERMOMETER FOR ACCURACY.

LET REST FOR 1 MNUTE BEFORE SERVING.

EMPANADAS ARE COOK-AND-SERVE PRODUCTS AND SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 165° F.

EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.

Convection Oven From Frozen

PREHEAT OVEN TO 350° F

PLACE 8 EMPANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER.

FROZEN: COOK FOR 15 MINUTES

TEMPERATURE OF THE FILLING MUST EXCEED 165°F.

USE POCKET THERMOMETER FOR ACCURACY.

LET REST FOR 1 MINUTE BEFORE SERVING.

EMPANADAS ARE COOK-AND-SERVE PRODUCTS AND SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 165° F.

EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.

Convection Oven From Thawed

PREHEAT OVEN TO 350° F

PLACE 8 EMPANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER.

THAWED: COOK 12 MINUTES

TEMPERATURE OF THE FILLING MUST EXCEED 165°F.

USE POCKET THERMOMETER FOR ACCURACY.

LET REST FOR 1 MINUTE BEFORE SERVING.

EMPANADAS ARE COOK-AND-SERVE PRODUCTS AND SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 165° F.

EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.

Conventional Oven From Frozen

PREHEAT OVEN TO 400° F

PLACE 8 EMPANADAS ON A COOKING SHEET THAT HAS BEEN LINED WITH PARCHMENT PAPER.

FROZEN: COOK 16 MINUTES

TEMPERATURE OF THE FILLING MUST EXCEED 165°F.

USE POCKET THERMOMETER FOR ACCURACY.

LET REST FOR 1 MINUTE BEFORE SERVING

EMPANADAS ARE COOK-AND-SERVE PRODUCTS AND SHOULD BE COOKED TO AN INTERNAL TEMPERATURE THAT REACHES OR EXCEEDS 165° F.

EQUIPMENT PERFORMANCE MAY VARY, ADJUST TIME AND TEMPERATURE ACCORDINGLY.

Conventional Oven From Thawed

PREHEAT OVEN TO 400° F