



Standard
Operating
Procedures

Foodservice Empanadas

Beef & Cheese / Chicken & Cheese



TURBOCHEF i3 OVEN

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.

FROZEN

4 Empanadas (Frozen)

Temperature: 500°F

Cook for 3 Minutes

Let rest for 1 minute before serving.

Event	%TIM	%TOP	%BOT	%WAV
1	100	30	90	60



THAWED

4 Empanadas (Thawed)

Temperature: 500°F

Cook for 1 Minute 45 Seconds

Let rest for 1 minute before serving.

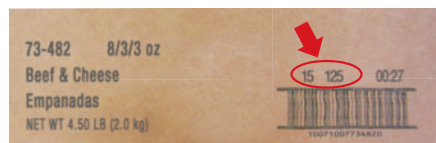
Event	%TIM	%TOP	%BOT	%WAV
1	100	90	90	50



What You'll Need:

- Bulk Empanadas (frozen or thawed)
- Plastic gloves
- Tongs
- Thermometer (clean & sanitized)
- Suggested empanada toppings: shredded Cheddar Cheese, salsa, hot sauce or sour cream.

Storage & Thawing:



Product may be stored frozen for up to one year from the 5-digit manufacture date on the case. The first two digits indicate the year (2015 in example shown). The last three digits indicate the day of the year (125th day in example, or May 5th).

Quality Check After Heating:

- Use a sanitized pocket thermometer to ensure that core temperature has exceeded 165°F before serving.
- Place Empanadas in provided sleeve. Fold open end down and use provided sticker with corresponding nutritional information to seal.
- Hold for up to 4 hours as long as core temperature remains above 140°F. Discard if below 140°F.
- Discard Empanadas that are excessively cracked or dried out.