



Standard
Operating
Procedures

Foodservice Empanadas



TURBOCHEF ENCORE 2 OVEN

Empanadas are cook and serve products and should be cooked to an internal temperature of 161°F for Beef and Chicken Empanadas and 165°F for Breakfast Empanadas. Equipment performance may vary. Adjust time and temperature accordingly.

FROZEN

4 Empanadas (Frozen)
Temperature: 475°F
Cook for 1 Minute 26 Seconds
Let rest for 1 minute before serving.

Event	TIM%	AIR%	WAV%
1	60	100	100
2	40	100	70



THAWED

4 Empanadas (Thawed)
Temperature: 475°F
Cook for 1 Minute 5 Seconds
Let rest for 1 minute before serving.

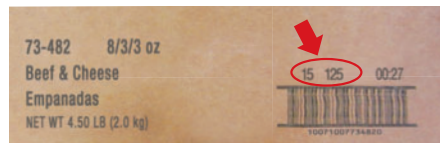
Event	TIM%	AIR%	WAV%
1	60	100	100
2	40	100	70



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:

- Before serving, use a sanitized pocket thermometer to ensure that core temperature has exceeded 161°F for Beef and Chicken Empanadas or 165°F for Breakfast Empanadas.
- 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.