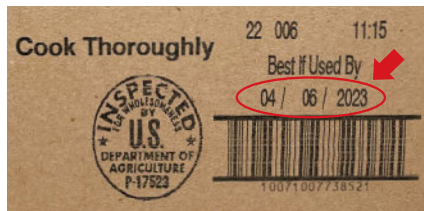




## Standard Operating Procedures



### Storage



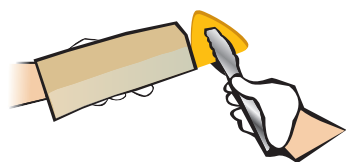
Product may be stored frozen for up to 15 months from the production date. The expiration date is printed above the barcode on the case.

### Quality Check After Cooking:

- Before serving, use a sanitized pocket thermometer to ensure that core temperature has exceeded 165°F.
- After cooking, place up to three Stuff'd Nachos into the provided serving sleeve or alternative packaging.
- Hold for up to **4 hours** as long as core temperature remains above 140°F. Discard if below 140°F.
- Discard Stuff'd Nachos that are excessively cracked or dried out.

### Serving Instructions

1. Place up to three fully cooked Stuff'd Nachos into serving sleeve.



# Stuff'd Nachos Preparation

Stuff'd Nachos 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

**Stuff'd Nachos** - Cook 9 Stuff'd Nachos

**Frozen:** 350°F for 12 Minutes

**Thawed:** 350°F for 7 Minutes

Let rest for 1 minute before serving.

- Preheat oven to temperature shown.
- Place 9 Stuff'd Nachos on a cooking sheet that has been lined with parchment paper.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

**CAUTION: PRODUCT MAY BE HOT**

## CONVENTIONAL OVEN

**Stuff'd Nachos** - Cook 9 Stuff'd Nachos

**Frozen:** 350°F for 20 Minutes

Let rest for 1 minute before serving.

- Preheat oven to temperature shown.
- Place 9 Stuff'd Nachos on a cooking sheet that has been lined with parchment paper.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

**CAUTION: PRODUCT MAY BE HOT**

## TURBOCHEF ENCORE 2

**Stuff'd Nachos** - Cook 4 Stuff'd Nachos

**Frozen:** 500°F for 1 Minute 55 Seconds

**Thawed:** 500°F for 2 Minutes 15 Seconds

**TIME%: 100   AIR%: 70   WAV%: 60**

Let rest for 1 minute before serving.

- Place 4 Stuff'd Nachos in basket lined with parchment paper. Use screen mesh to cover Stuff'd Nachos.
- Cook for time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

**CAUTION: PRODUCT MAY BE HOT**

## MERRYCHEF E4S

**Stuff'd Nachos** - Cook 4 Stuff'd Nachos

**Frozen:** 475°F for 1 Minute 40 Seconds

**Thawed:** 475°F for 2 Minutes 30 Seconds

**AIR%: 70   WAV%: 60**

Let rest for 1 minute before serving.

- Place 4 Stuff'd Nachos in basket lined with parchment paper. Use screen mesh to cover Stuff'd Nachos.
- Cook for time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

**CAUTION: PRODUCT MAY BE HOT**

## DEEP FRYER

**Stuff'd Nachos** - Cook 6 Stuff'd Nachos

**Frozen:** 375°F for 4 Minutes

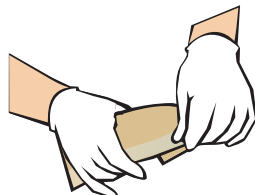
**Thawed:** 375°F for 2 Minutes

Let rest for 1 minute before serving.

- Preheat oil in fryer to temperature shown.
- 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 the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

**CAUTION: PRODUCT MAY BE HOT**

2. Fold over open end of sleeve.



3. Place Stuff'd Nachos in a warming unit for up to **4 hours** as long as core temperature remains above 140°F / 60°C, or serve immediately as is or with side dishes.

