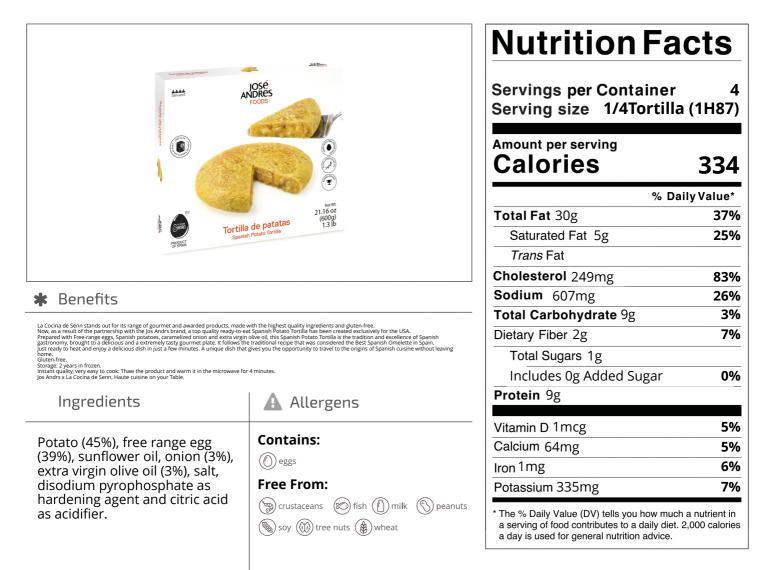


La Cocina de Senen - Jose Andres Selection 986781 - **Spanish Potato Tortilla**

Jos Andrs x La Cocina de Senn's ready-to-eat Spanish Potato Tortilla. The combination of fried potatoes in extra virgin olive oil, free range eggs and caramelized onion, brought to a extremely tasty plate. Awarded as the Best Spanish Potato Tortilla recipe in Spain.



Handling Suggestions

Storage: Frozen; Shelf life: 2 years.

Serving Suggestions

Thaw the product in refrigeration, heat in the microwave for 4 min., let it rest and remove the plastic for consumption. Serve on a plate and enjoy!

Prep & Cooking Suggestions

Thaw the product: Microwave: Fold the 4 corners of the inner package. Heat at maximum power for 4:00 min. Remove the plastic for consumption. Frying Pan: Add a few drops of extra virgin olive oil in the pan, heat up to the medium- highest setting. Place the tortilla, cook for 2 min on the 2 sides. Oven: Preheat the oven to 350F (180C). Place the tortilla on baking sheet. Bake for 15 min.

Product Specifications

	Manufacturer				Product Category						
La Cocina	a de Senen	- Jose Andres	Taller De Pinchos y Tapas SLU								
UPC		MFG #	ŧ SP	C #	GTIN		P	ack	Pack Desc.		
8437023	8437023954317		8ES 986	781	18437023	8437023954314			8/21 OZ		
Gross V	Gross Weight		nt Cou	ntry of	of Origin Kosher		her	r Child Nutrition			
11.8	11.8lb			Spain		No					
Shipping Information											
Length	Width	Height	Volume	TIxHI	Shelf I	Life	Storag	ge Tei	mp From/To		
9.06in	10.44in	10.71in	0.59ft3	18x6	468da	8days		-2°F/-5°F			





La Cocina de Senen - Jose Andres Selection 986781 - **Spanish Potato Tortilla**



Jos Andrs x La Cocina de Senn's ready-to-eat Spanish Potato Tortilla. The combination of fried potatoes in extra virgin olive oil, free range eggs and caramelized onion, brought to a extremely tasty plate. Awarded as the Best Spanish Potato Tortilla recipe in Spain.

Nutrition Analysis - By Measure

Calories	334	Total Fat	30g	Sodium	607mg
Protein	9	Trans Fats		Calcium	64mg
Total Carbohydrates…	9g	Saturated Fat	5g	Iron	1mg
Sugars	1g	Added Sugars	Og	Potassium	335mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	249mg		
Vitamin A(IU)•		Vitamin D	1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



