

POSADA

218492 - Chimichanga Chicken I/W



In-house seasoned and slow-cooked chicken for an authentic Mexican flavor. Freshly made flour tortilla, fried golden brown for the scratch-quality appearance. Fully cooked for heat & serve convenience and speed of service. Convenient handheld - great for takeout and Grab'n Go! Reduce labor costs by serving a premium Mexican dish without any of the scratch preparation, time or cost. Pre-fried.



Benefits

Ingredients

Bleached Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Cooked Chicken Meat, Soybean Oil, Green Chile Peppers (Green Chiles, Citric Acid), Red Beans, Contains Less Than 2% Of: Onions, Green Bell Peppers, Long Grain Parboiled Enriched Rice (Niacin, Iron, Thiamin, Folic Acid), Flavorings, Crushed Red Pepper, Paprika, Chili Powder (Chili Pepper, Spices, Onion, Salt, Garlic, Oregano, Parsley), Flavor Enhancer (Hydrolyzed Soy Protein, Maltodextrin, Hydrolyzed Corn Protein), Flavor Enhancer (Yeast Extract, Salt, Maltodextrin, Hactic Acid, Roast Flavor (Contains Soy Sauce (Soybean, Wheat, Salt)), Modified Food Starch, Rendered Chicken Fat, Corn Flour, Dough Conditioner (Whey, L-Cysteine Hydrochloride), Leavening (Sodium Bicarbonate, Corn Starch, Sodium Aluminum Sulfate, Calcium Sulfate, Monocalcium Phosphate), Sodium Stearoyl Lactylate, Guar Gum, Salt.

CONTAINS: Soy, Wheat, Milk.



A Allergens

Contains:





Free From:





Nutrition Facts

Servings per Container Serving size 1Chimichanga (1Each)

Amount per serving Calories

320

Oalorics	320
% I	Daily Value*
Total Fat	%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 530mg	23%
Total Carbohydrate 41g	15%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 12g	
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 3.1mg	17%
Potassium 170mg	4%

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Store product for no longer than 365 days after production at a temperature between -10 and 0 degrees.

Serving Suggestions

Top with spicy poblano queso, serve with pico de gallo and garnish with chopped cilantro.

Prep & Cooking Suggestions

For best results heat according to times given below FROM FROZEN. It is not recommended to heat from thawed. Equipment varies; heating times may require adjustment. MICROWAVE: Open one end of plastic wrapper. Microwave on high 1:30 - 1:45 minutes, or until hot, rotating once during heating. Let stand 1 minute. When preparing 2 chimichangas, increase heating time to 3:00 -3:15 minutes.

Product Specifications

Brand	N	Manufacturer	Pro	Product Category		
POSADA	AJINOMO ⁻	TO FOODS NORTH AM	Pre	pared Entrees		
MFG #	SPC #	GTIN	Pack	Pack Desc.		
4150165	218492	10073202415016	24	24/5 OZ		
	-					
Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition		
8.7lb	7.5lb	USA		No		

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
14.9in	9.6in	4.8in	0.4ft3	13x5	0DAYS	0°F / 32°F	





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Nutrition Analysis - By Serving

Calories	320	Total Fat		Sodium	530mg
Protein	12	Trans Fats	0g	Calcium	50mg
Total Carbohydrates	41g	Saturated Fat	2.5g	Iron	3.1mg
Sugars	1g	Added Sugars	0g	Potassium	170mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images











