

Southwest Salsa Verde Manifesto® Savory XANGOS™ 24

Mild spice of salsa verde- fire roasted tomatillos, Serrano and Bell peppers, sautéed onions - and crunchy tortilla chip crumbles layered and cooled by a savory, creamy blend of cheeses with roasted garlic and cayenne pepper. Wrapped in a crisp, golden tortilla. Inspired by the traditional Mexican breakfast dish, Chilaquilles.

Ingredients

Ingredients: Tortilla (enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, and folic acid). water, palm oil, cultured wheat starch, mono & diglycerides, salt, fumaric acid, sodium acid pyrophosphate, sodium bicarbonate, yeast, soybean oil, monocalcium phosphate, enzymes], Cream Cheese [milk, cream, salt, cheese cultures], Tomatillos, Sour Cream [cultured cream, nonfat milk, enzymes], Cage Free Eggs, Green Onion, Cilantro, Tortilla Chips [whole ground corn (treated with lime), vegetable oil (contains one or more of the following: corn oil, sunflower oil, soybean oil, canola oil), salt], Red Peppers, Butter [cream, lactic acid], Green Peppers, Roasted Onions, Garlic, Shallots, Honey, Chives, Serrano Peppers, Salt, Gum Blend [methylcellulose, cellulose gum, xanthan gum, carrageenan], Natural Flavor [baker's yeast extract, salt, silicon dioxide, canola oil], Lime Juice [filtered water, lime concentrate, lime oil], Modified Tapioca Starch, Xanthan Gum, Corn Starch, Black Pepper, Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid],

Contains: Egg, Milk, Soy, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

Product Specifications

SKU: 7900 Units Per Case: 24 Portions Per Unit: 1 Portions Per Case: 24 Unit Weight: NET WT 4.93 OZ Gross Weight: 8.68 Lbs Case Cube: 0.46 cuFt UPC: 749017790075 SCC/GTIN: 10749017079001

Case Dimensions (L x W x H): 15.375 x 8.875 x 5.75 Pallet Tie x High: 13 x 11

Inner Tray Box Dimensions: NA

Approx. Piece Size: 6.10" (L) \times 1.84" (W) \times 1.45" (H) Kosher Status: KD

Gluten Free: No
NO ARTIFICIAL TRANS FAT. Any trans fat in this product is naturally occurring in the pure dairy products we use, such as milk,

butter and cream cheese

Defrosting/Handling Tips

Thawing Instructions: Remove the desired number of portions from the freezer and place on a sheet pan in the cooler, keep in film to prevent drying & defrost overnight. Can be kept refrigerated for up to 7 days prior to heating. Remove film wrapper prior to baking. Remove wrapper prior to baking.

Guidelines for heating 1 Xango at a time.

Convection Oven

_Preheat to 450°F Line tray with Parchment paper From FROZEN Bake 12 minutes From Thawed/REFRIGERATION Bake 8 minutes

Conventional Oven/Toaster Oven

Preheat to 450°F Line tray with Parchment paper From FROZEN Bake 20 minutes From Thawed/REFRIGERATION Bake 15 minutes

Deep Fry (from Refrigerated Only)

_Preheat Oil to 350°F

Deep Fry for 7-8 minutes

Turbo Chef

500°F/High Fan	Events	% of Time	% top	% Bottom	% Wave	Time
From FROZEN	1	100	60	30	20	2:45
From thawed/Refrigeration	1	100	7	30	20	2:10

Merry Chef

From FROZEN	Time	Fan	Micro Step 1	Micro Step 2
1 Portion	2 min & 15-30 sec	10%	40% 1 min 15-20 sec	25% 1 min 15-25 sec
2 Portions	3 min & 15-30 sec	10%	40% 1 min 40-45 sec	25% 1 min 35-45 sec

From REFRIGERATED	Time	Fan	Micro
1 Portion	1 min & 30 sec	60%	30%
2 Portions	2 min & 15 sec	45%	35%



Servings Per Container 1 Serving Size	(140g/4.93oz)
Amount per serving	, , , , , , ,
Calories	370
	% Daily Value
Total Fat 22g	28%
Saturated Fat 10g	50%
Trans Fat 0.5g	
Cholesterol 70mg	23%
Sodium 820mg	36%
Total Carbohydrates 40g	15%
Dietary Fiber 2g	7%
Total Sugars 5g	
Includes 2g Added Sugars	4%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 58mg	4%
Iron 2mg	10%
Potassium 170mg	4%

Shelf Life

Frozen: 27 Months

Refrigerated: 7 days (in wrap) prior to heating/cooking
The 'Hold Time' for XANGOS™ is 2 Hours In a chafing dish, uncovered or under a heat lamp.

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