

JAMBALAYA
Jambalaya, a popular Louisiana Cajun dish, with chicken and sausage in a mix of long grain white rice, onion, bell peppers, garlic, red pepper, paprika and other Cajun seasonings.

BENEFITS

- Produced in FDA/USDA Facility
- Reduces Need for Skilled Labor
- Reduces Time and Labor Cost
- Consistency
- Quality of Product
- High Profitability
- Reduces Storage Needed
- Boil-in-Bag Technology
- Resealable Bag
- Predictable Food Cost
- 100\% Yield
- MSG-FREE
- Reduces Food Waste
- Reduces Storage Space
- Ready-to-Serve
- Extended Shelf Life

Heating Methods
To heat product, place frozen or cold bag/bags in boiling water or steamer for 12 to 14 minutes or until internal temperature reaches $170^{\circ}$. When ready to serve, shake bag vigorously, open and pour directly into chafing dish or serving container.

Pack Sizes Available

- 12lb per case (2-6lb bags)
- (48) 4oz servings per case

Suggested Resale Options

- Served as a side option in place of fries, or meal
- Used as stuffing for bell peppers or pork chops
- Great for catering, disaster relief, arenas and large crowds

No Knives Required | No Hood Required

| Shreveport | Little Rock | Houston | Longview |
| :---: | :---: | :---: | :---: |
| \#FH192 | \#623738 | \#7241781 | \#7241781 |
| $1-800-256-1336$ | $1-501-568-3141$ | $1-800-444-4017$ | $1-318-205-7340$ |
|  |  |  | $1-903-252-6100$ |

