

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
- Extended Shelf Life

- Resealable Bag
- Predictable Food Cost
- 100% Yield
- MSG-FREE
- Reduces Food Waste
- Reduces Storage Space
- Ready-to-Serve
- Cajun Seasoned

Nutrition Facts

Serving Size Servings Per Container 4 ounces (113.4g) 24 per bag

Amount Per Serving:

Calories 80 Calories from Fat 20

	% Daily Value*	
Total Fat 2.5g	4%	
Saturated Fat 0.5g	3%	
Trans Fat 0g		
Cholesterol 40mg	14%	
Sodium 520mg	22	
Total Carbohydrate 7g	2%	
Dietary Fiber 0g	1%	
Sugars 0g		
Protein 8g	16%	

Vitamin A 0% • Vitamin C 6% • Calcium 0% • Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

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°F. 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

Fat 9 • Carbohydrate 4 • Protein 4