

Poblano & White Cheddar Soup with Tomatillos





A creamy foundation of white cheddar cheese, light cream and sour cream blended with sautéed onions, poblano peppers, diced green chilies and crushed tomatillos, seasoned with traditional Mexican spices.



Contains Milk.

INGREDIENTS:

Water, Light Cream (milk, cream), Onions, Tomatillos, White Cheddar Cheese (pasteurized milk, cheese cultures, salt, enzymes), Poblano Peppers, Sour Cream (cultured light cream, nonfat milk, enzymes), Cheddar Cheese (pasteurized milk, cheese cultures, salt, enzymes), Green Chile Peppers, Modified Food Starch, Canola Oil, Corn Flour, Sea Salt, Garlic, Sugar, Lime Juice Concentrate (100%), Cumin, Chipotle Adobo Puree (water, chipotle chiles, white distilled vinegar, sun dried tomatoes, sugar, salt, oleoresin of spices [onion, garlic, cilantro]), Yeast Extract (yeast extract, salt), Light Chili Powder (chili pepper, salt, spices, garlic powder and silicon dioxide added to prevent caking), Coriander, Cayenne Pepper.

Nutrition F	Facts
Serving size 1	cup (245g)
Amount per serving Calories	240
9	6 Daily Value
Total Fat 17g	22%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 990mg	43%
Total Carbohydrate 14g	5%
Dietary Fiber 1g	4%
Total Sugars 4g	
Includes 1g Added Suga	rs 2 %
Protein 7g	
Vitamin D 1mcg	6%
Calcium 190mg	15%
Iron 0.8mg	4%
Potassium 200mg	4%

day is used for general nutrition advice

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
703012	501664	10667978015602	4 - 4lb. bags/case	15 months from manufacture

FROZEN HANDLING INSTRUCTIONS:

PALLET CONFIGURATIONS: 17 x 6 (102)

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).

