



RoastWorks Flame-Roasted Corn & Jalapeño Blend 6/2.5#



| | |
|----------------------------------|----------------|
| SKU: | 10071179034841 |
| Packaging: | 6/2.50 LB |
| Net Weight: | 15.00 LB |
| Gross Weight: | 16.25 LB |
| Case Cube ft³: | 0.590 |
| Tie/High: | 15X9 |

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See all Roasted (</roasted>)

See all Vegetables (</vegetables>)

Perfectly flame-roasted sweet corn with white corn and a blend of jalapeño, green onion, garlic, cilantro and seasoning.

Benefits

Spectacular roasted flavor and appearance will add scratch-made appeal to any menu.

Prep Instructions

Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of 165°F. Microwave ½ bag of product on HIGH for 9 minutes, covered, stirring halfway through cook time. Let stand for 1 minute.

Ingredients

Roasted Sweet Corn, White Corn, Salsa Blend (Jalapenos, Green Onions, Garlic, Cilantro), Olive Oil, Seasoning (Sea Salt, Maltodextrin, Sugar, Spices, Honey Powder [Maltodextrin, Honey], Vinegar Powder [Maltodextrin, Distilled White Vinegar], Cilantro, Parsley, Lime Juice Powder [Maltodextrin, Lime Juice with added Lime Oil])

Nutrition Information

Nutrition Facts

Serving Size 2/3 Cup (96g)

Servings per Container about 72

Calories 140

Calories from fat 140

| | % Daily Values * |
|-------------------------|-------------------------|
| Total Fat 3g | 5% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 140mg | 6% |
| Total Carbohydrates 24g | 8% |
| Dietary Fiber 4g | 16% |
| Sugars 8g | 0% |
| Protein 4g | 0% |
| Vitamin A | 10% |
| Vitamin C | 20% |
| Calcium | 0% |
| Iron | 4% |

* Percent Daily Values are based on a 2,000 calorie diet.

✔ Crustacean
Shellfish Free

✔ Egg Free
✔ Peanut Free

✔ Fish Free
✔ Soy Free

✔ Milk Free
✔ Tree Nut Free

✔ Wheat Free

✔ 0g Trans Fat

✔ Gluten Free

✔ Low Fat

✔ Low Sodium

✔ Vegetarian

Recipes



Brussel Sprouts with
Corn & Jalapeno and
Bacon



Grilled Shrimp Tacos
with Avocado Crema
(/Recipe/29274)