

TAQUITOS
CHICKEN
& CHEESE



CHICKEN & CHEESE TAQUITOS

Fresh Corn Tortillas Filled with

**TENDER WHITE
MEAT CHICKEN**

Monterey Jack and
Cheddar Cheese, Blended
with Diced Tomatoes
and Green Chiles



KEEP FROZEN
COOK THOROUGHLY
MICROWAVABLE

PER 3 TAQUITOS

170 CALORIES	1.5g SAT FAT 8% DV	390mg SODIUM 17% DV	<1g TOTAL SUGARS
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SERVING
SUGGESTION

NET WT 20 OZ
(1 LB 4 OZ) 567g

20 TAQUITOS
11g PROTEIN
per serving

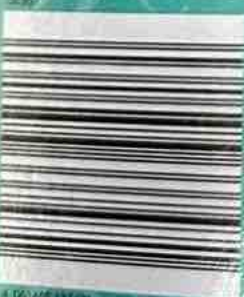


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Nutrition Facts

About 7 servings per container

Serving size 3 taquitos (85g)

Amount per serving

Calories 170

% Daily Value*

Total Fat 5g 6%

Saturated Fat 1.5g 8%

Trans Fat 0g

Cholesterol 40mg 13%

Sodium 390mg 17%

Total Carbohydrate 21g 8%

Dietary Fiber 3g 11%

Total Sugars <1g

Includes 0g Added Sugars 0%

Protein 11g

Vitamin D 0.1mcg 0%

Calcium 70mg 6%

Iron 1mg 6%

Potassium 200mg 4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: TORTILLA (WATER, YELLOW CORN, MASA FLOUR (YELLOW CORN TREATED WITH HYDRATED LIME), WHITE CORN MASA FLOUR (WHITE CORN TREATED WITH HYDRATED LIME), CELLULOSE GUM (STABILIZER, GUAR GUM), FULLY COOKED CHICKEN WITH SEASONING (CHICKEN, WATER, SEASONING (SEA SALT, TURBINADO SUGAR, POTASSIUM CARBONATE, NATURAL FLAVORING), CHICKEN FLAVOR, CHICKEN MEAT INCLUDING NATURAL CHICKEN JUICES, NATURAL SEA SALT, CHICKEN FAT, VEGETABLE EXTRACT, POTATO, CARROT, ONION, YEAST EXTRACT, TURMERIC AND NATURAL FLAVORS), DICED TOMATOES IN JUICE, FRESH-YINE RIPPED CALIFORNIA TOMATOES, TOMATO JUICE, SALT, CALCIUM CHLORIDE, CITRIC ACID, MONTEREY JACK CHEESE (PASTEURIZED LOW MOISTURE, WHOLE MILK, CHEESE CULTURES, SALT, ENZYMES, CELLULOSE POWDER (ANTI-CAKING AGENT), NATAMION (NATURAL MOLD INHIBITOR), CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES, ANNATTO, CELLULOSE POWDER (ANTI-CAKING AGENT), NATAMION (NATURAL MOLD INHIBITOR), DICED GREEN CHILES (GREEN CHILES, WATER, SALT, CITRIC ACID, CALCIUM CHLORIDE), TACO SEASONING (SALT, SPICES, BROWN SUGAR, CHILI PEPPERS, ONION, PAPRIKA, GARLIC, RED PEPPER, NATURAL FLAVORS, SAFFLOWER OIL (PROCESSING AID), SILICON DIOXIDE (ANTI-CAKING AGENT), ETHOXYQUIN (ANTI-OXIDANT), AGENT), ONION, NON-GMO RICE, BRAN OIL, DICED JALAPENOS (DICED JALAPENOS, WATER, VINEGAR, SALT), GARLIC POWDER, ONION POWDER, SODIUM ALGINATE, PAPRIKA, CILANTRO, XANTHAN GUM, CONTAINS MILK.

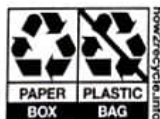
DIST. & SOLD EXCLUSIVELY

BY: ALDI, BATAVIA, IL 60510

Contains Bioengineered Food Ingredients



item replaced
money refunded



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COOKING INSTRUCTIONS

CONVENTIONAL OVEN: (PIZZERIA)

1. Preheat oven to 400°F.
2. Place frozen taquitos on baking sheet in center of oven.
3. Bake 7 to 9 minutes or until crispy.
4. Let cool down for a minute. Enjoy!

AIR FRYER:

1. Preheat air fryer to 390°F.
2. Coat the air fryer basket with non-stick cooking spray, if needed.
3. Place frozen taquitos in a single layer in the bottom of the air fryer basket.
4. Cook 8 to 10 minutes or until fully cooked and golden brown.
5. Let cool down for a minute. Enjoy!

MICROWAVE OVEN:

1. Place 3 frozen taquitos on a plate.
2. Microwave on high for 1:30 to 2 minutes.*
3. When preparing 6 taquitos, increase cooking time to 2:30 to 3 minutes.
4. Let cool down for a minute. Enjoy!

*Optional: Wrap 2 to 3 taquitos in a paper towel for improved results.

NOTES FOR ALL COOKING METHODS:

REMOVE TAQUITOS FROM INNER BAG AND COOK FROM FROZEN.

SINCE APPLIANCES VARY, COOKING TIME AND TEMPERATURE MAY REQUIRE ADJUSTMENTS. FOR FOOD SAFETY AND QUALITY, INTERNAL PRODUCT TEMPERATURE MUST REACH 165°F. OVERHEATING MAY CAUSE BURNING AND DRYNESS.

FIESTA TIME!

WELCOME TO CASA MAMITA; A HOUSE BURSTING WITH FLAVORS FOR THE WHOLE FAMILY TO ENJOY! WHETHER IT'S OUR DELICIOUS COOL TANGY SALSAS OR SOMETHING A LITTLE HOT AND SPICY, WE HAVE INSPIRED RECIPES THAT WILL LEAVE YOU SHOUTING FOR MORE. SO GO ON, WHY NOT MAKE TONIGHT A FIESTA NIGHT...