



RoastWorks® - Flame-Roasted Peppers & Onions 6/2.5lb

Flame-roasted red and green bell peppers and

onions with a light, savory seasoning. Great as a pizza topping or in pastas, sandwiches, salads, quesadillas and other entrees.



Nutrition Facts

Serving Size 3/4 cup (87g)
Servings per container about 13

	Calories from fat 10	% Daily Values *
Calories 50		
Total Fat 1g		1%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 135mg		6%
Total Carbohydrates 9g		3%
Dietary Fiber 2g		8%
Sugars 5g		0%
Protein 1g		0%
Vitamin A		6%
Vitamin C		25%
Calcium		2%
Iron		2%

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

Ingredients

ONION, GREEN AND RED BELL PEPPER, CONTAINS LESS THAN 2% OF CELLULOSE GUM, CITRIC ACID, COLOR (CARAMEL COLOR, PAPRIKA OLEORESIN), CORNSTARCH, DEHYDRATED GARLIC AND ONION, MOLASSES POWDER, NATURAL FLAVORS, OLIVE OIL, SALT, SPICES, SUGAR, YEAST EXTRACT.

Product Specifications

SKU:	10071179677796
Pack:	6/2.50 LB
Brand:	RoastWorks®
Gross Weight:	16.25 LB
Net Weight:	15.00 LB
Country of Origin:	US
Kosher:	No
Vegan:	No
Vegetarian:	Yes
Gluten Free:	No
Allergens:	Crustacean Shellfish Free, Egg Free, Fish Free, Milk Free, Peanut Free, Sesame Free, Soy Free, Tree Nut Free, Wheat Free

Shipping Information

Length:	16.000 IN
Width:	10.000 IN
Height:	8.125 IN
Case Cube:	0.752
TixHi:	12X8
Shelf Life:	547 Days
Storage Temp From/To:	-10 FA / 10 FA

Benefits

Quick prep! Just heat and serve.

Roasted red and green bell pepper strips and yellow onion strips seasoned with a blend of fajita-type seasoning.

Serving Suggestions

Add to sandwiches to increase profit. Great pizza topper. Try as a fajita side. Quesadilla ingredient. Buffalo chicken quesadilla Chicken pepper big bowl Chicken panzanella salad Chicken peperonata pizza Corned beef hash Denver panini Double pepper pizza marengo Grilled italian sausage, peppers toscana Hobo-pack potatoes Mediterranean tuna sandwich

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. STANDARD OVEN: Preheat oven to 450F. Spray with non-stick cooking spray. Arrange frozen vegetables in a single layer on pan. Bake 15 to 20 minutes. CONVECTION OVEN: Preheat oven to 375F. Spray pan with non-stick cooking spray. Arrange frozen vegetables in a single layer on pan. Bake 13-18 minutes. GRIDDLE: Preheat griddle to 375F. Spread 2 Tbsp oil over griddle. Arrange vegetables in a thin layer on griddle. Cook for 4-6 minutes, turning as needed for even heating. STOVE TOP: Heat 1 Tbsp of oil in large frying pan over high heat. Add frozen vegetables to very hot oil. Cook for 6-10 minutes over high heat, stirring as needed for even heating. COMBI OVEN: Set hot air to 375F, set steam to 50% and fan to 100%. Spray foil covered 11x17 inch sheet pan with non-stick cooking spray. Arrange frozen vegetables evenly on pan. Bake on middle rack for 13 minutes, rotating tray after 6 minutes for even cooking.