



Mexican Pizza

1. Thaw for 30 minutes.
2. Bake in hot oven 220C/430F.

Date made:



Mexican Pork Rolls - Pork Carnitas and Enchilada Sauce

1. Thaw, then warm in microwave.
2. Pile on white rolls, top with cheese and grill/broil until cheese melts.
3. Top with Caramelized Onions.

Date made:



Mexican Pork Rolls - Caramelized Onions

1. Thaw, then warm in microwave.
2. Divide Pork Carnitas and Enchilada Sauce filling on soft white rolls, top with cheese and grill/broil until cheese melts.
3. Top with Caramelized Onions.

Date made:



Mexican Lasagna

1. Thaw, then bake at 180C/350F for 20 to 25 minutes until cheese is melted and lasagna is heated through.

Date made:



Taco Soup Filling

1. Thaw, the pour into saucepan with 24oz/680g tomato passata (or crushed tomatoes) and 1L/2 pints chicken or vegetable broth..
2. Simmer for few minutes, season with salt and pepper to taste.

Date made:



Pork Carnitas Quesadillas

1. Thaw for 30 minutes.
2. Cook in lightly oiled pan over medium high heat for 1 to 2 minutes until golden and crispy on each side and cheese is melted.

Date made:



Pork Carnitas Quesadillas

1. Thaw for 30 minutes.
2. Cook in lightly oiled pan over medium high heat for 1 to 2 minutes until golden and crispy on each side and cheese is melted.

Date made:



Pork Carnitas

Use this label for any leftover Pork Carnitas.
Thaw before use.

Quantity:

Date made: