



Standard  
Operating  
Procedures

# Chile Rellenos 4 oz.



Chile Rellenos are cook-and-serve products and should be cooked to an internal temperature that reaches or exceeds 161°F. Equipment performance may vary, adjust time and temperature accordingly.

### What You'll Need:

- El Monterey Chile Rellenos
- Plastic gloves
- Thermometer (clean & sanitized)

### Storage & Thawing:



Product may be stored frozen for up to 15 months from the 5-digit manufacture date on the case. The first two digits indicate the year (2012 in example shown). The last three digits indicate the day of the year (103rd day in example, or April 12).

Thaw for 12-24 hours at a refrigerated temperature of 40°F or less. Thawing times may vary.

### Quality Check After Cooking:

- Use a sanitized pocket thermometer to ensure that core temperature has reached or exceeded 161°F before serving.
- Hold for up to 2 hours as long as core temperature remains above 140°F. Discard if below 140°F.

### MICROWAVE OVEN (1,100 watt microwave)

- Place 1 Chile Relleno on the edge of microwavable dish.
- Place in microwave and cook for time shown in chart.
- Temperature of Chile Relleno filling must reach 161°F or above. Use a pocket thermometer for accuracy.
- Let stand 1 minute before serving

*(Microwaves may vary. Adjust cooking times if necessary.)*



**FROZEN:** Setting: 50% & High  
Cook on 50% power for 2 minutes. Continue cooking on High for 2 minutes.

**THAWED:** Setting: High  
1 Minute 30 Seconds

**CAUTION: PRODUCT MAY BE HOT**

### CONVENTIONAL OR CONVECTION OVEN

- Preheat oven to temperature shown on chart.
- Line a baking sheet with waxed or parchment paper.
- Spread Chile Rellenos evenly 1" apart on lined baking sheet.
- Bake uncovered in pre-heated oven for time shown in chart.
- Larger amounts should be baked on two or more baking sheets, and rotated halfway through the cooking process.
- Temperature of Chile Relleno filling must reach 161°F or above. Use a pocket thermometer for accuracy.
- Let stand 1 minute before serving.

#### CONVENTIONAL OVEN



**FROZEN:** 375°F for 35 Minutes

**THAWED:** 375°F for 20 Minutes

#### CONVECTION OVEN



**FROZEN:** 350°F for 20 Minutes

**THAWED:** 350°F for 15 Minutes

**CAUTION: PRODUCT MAY BE HOT**



### Serving Chile Rellenos:

Our Chile Rellenos are delicious as they are or topped with enchilada sauce. For a satisfying Mexican entrée, plate Chile Rellenos with sides such as beans, rice, vegetables and salad. Pair Chile Rellenos with an enchilada, taco or burrito for a true Mexican combination plate.