

BORDER CAFE / JOSE TEJAS

HOME MEAL PREPARATION INSTRUCTIONS

MENU ITEM	INSTRUCTIONS
CHIPS & SALSA	Ready to eat
GUACAMOLE	Ready to eat
TEJAS CHICKEN	Step 1: Preheat oven to 350°
	Step 2: Place aluminum container with chicken tenders in oven and remove lid
	Step 3: Reheat chicken tenders for 10-12 minutes
	Step 4: Remove all items from oven and place on plate
	Step 5: Spread Tejas wing sauce over chicken tenders
	Step 6: Place Ranch dressing on plate for dipping
BLACKENED CHICKEN TENDERS	Step 1: Preheat oven to 350°
	Step 2: Place aluminum container with chicken tenders in oven and remove lid
	Step 3: Reheat chicken tenders for 10-12 minutes
	Step 4: Remove all items from oven and place on plate
	Step 5: Place Cajun marmalade on plate to accompany chicken
CUP OF GUMBO	Step 1: Place gumbo in a sauce pan over medium heat
	Step 2: Stirring, bring to desired temperature
	Step 3: Remove from stove top and place in bowl
BOWL OF GUMBO	Step 1: Place gumbo in a sauce pan over medium heat
	Step 2: Stirring, bring to desired temperature
	Step 3: Remove from stove top and place in bowl
HOUSE SALAD	Ready to eat
TOSTADA SALAD	Ready to eat
GRILLED FAJITA SALAD	Step 1: Preheat oven to 350°
	Step 2: Place aluminum container with fajita protein and onions in oven and remove lid
	Step 3: Reheat fajita protein and onions for 10-12 minutes
	Step 4: Place fajita protein and onions on top of salad
	Step 5: Pour salad dressing over salad and toss
BURRO	Step 1: Preheat oven to 350°
	Step 2: Place aluminum container with burro in oven and remove lid
	Step 3: Place jambalaya or rice & beans in oven safe baking container
	Step 4: Reheat burro & jambalaya or rice & beans for 10-12 minutes
	Step 5: Remove all items from oven and place on plate
ENCHILADAS	Step 1: Preheat oven to 350°
	Step 2: Place aluminum container with enchiladas in oven and remove lid
	Step 3: Place jambalaya or rice & beans in oven safe baking container
	Step 4: Reheat enchiladas and jambalaya or rice & beans for 10-12 minutes
	Step 5: Remove all items from oven and place on plate
BLACKENED SALMON TACOS	Step 1: Place all items on plate
	Step 2: Drizzle a teaspoon of chipotle lime sauce over each salmon taco & use the remainder for dipping
	Step 3: Pour mango salsa over salmon tacos & grilled avocado
CHICKEN BANDERA	Step 1: Preheat oven to 350°
	Step 2: Place aluminum container with chicken & grilled avocado in oven and remove lid
	Step 3: Place jambalaya or rice & beans in oven safe baking container
	Step 4: Reheat chicken, avocado & jambalaya or rice & beans for 10-12 minutes
	Step 5: Remove all items from oven and place on plate
	Step 6: Pour mango salsa over grilled avocado
	Step 7: Use chipotle lime sauce for dipping
GRILLED CHIPOTLE SALMON	Step 1: Preheat oven to 350°
	Step 2: Place aluminum container with salmon in oven and remove lid
	Step 3: Place jambalaya or rice & beans in oven safe baking container
	Step 4: Reheat salmon & jambalaya or rice & beans in oven for 10-12 minutes
	Step 5: Remove all items from oven and place on plate
	Step 6: Use chipotle lime sauce for dipping

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BLACKENED SALMON	Step 1:	Preheat oven to 350°
	Step 2:	Place aluminum container with salmon in oven and remove lid
	Step 3:	Place jambalaya or rice & beans in oven safe baking container
	Step 4:	Reheat salmon & jambalaya or rice & beans for 10-12 minutes
	Step 5:	Remove all items from oven and place on plate
BLACKENED CHICKEN	Step 1:	Preheat oven to 350°
	Step 2:	Place aluminum container with chicken in oven and remove lid
	Step 3:	Place jambalaya or rice & beans in oven safe baking container
	Step 4:	Reheat blackened chicken & jambalaya or rice & beans for 10-12 minutes
	Step 5:	Remove all items from oven and place on plate
	Step 6:	Place Cajun marmalade on plate to accompany chicken
GAUCHO CHICKEN	Step 1:	Preheat oven to 350°
	Step 2:	Place aluminum container with chicken & blackened tomatoes in oven and remove lid
	Step 3:	Place jambalaya or rice & beans in oven safe baking container
	Step 4:	Reheat chicken, blackened tomatoes & jambalaya or rice & beans for 10-12 minutes
	Step 5:	Remove all items from oven and place on plate
	Step 6:	Place chimichurri sauce on plate to accompany chicken
EMPANADAS	Step 1:	Preheat oven to 350°
	Step 2:	Place aluminum container with empanadas in oven and remove lid
	Step 3:	Place jambalaya or rice & beans in oven safe baking container
	Step 4:	Reheat empanadas & jambalaya or rice & beans for 10-12 minutes
	Step 5:	Remove all items from oven and place on plate
	Step 6:	Place red pepper sauce on plate to accompany empanadas
FAJITAS - BEEF - CHICKEN - 1/2 & 1/2	Step 1:	Preheat oven to 350°
	Step 2:	Place aluminum container with fajita protein & onions in oven and remove lid
	Step 3:	Place jambalaya or rice & beans in oven safe baking container
	Step 4:	Reheat fajita protein, onions & jambalaya or rice & beans in oven for 10-12 minutes
	Step 5:	Place tortillas in foil wrap in oven for 5-6 minutes
	Step 6:	Remove all items from oven and place on plate
KIDS CHICKEN FINGERS	Step 1:	Preheat oven to 350°
	Step 2:	Place aluminum container with chicken tenders & rice in oven and remove lid
	Step 3:	Reheat chicken tenders and rice for 10-12 minutes
	Step 4:	Remove all items from oven and place on plate
JAMBALAYA (side)	Step 1:	Preheat oven to 350°
	Step 2:	Place jambalaya in oven safe baking container
	Step 3:	Reheat for 10-12 minutes
	Step 4:	Remove all items from oven and place on plate
BLACK BEANS (side)	Step 1:	Preheat oven to 350°
	Step 2:	Place beans in oven safe baking container
	Step 3:	Reheat for 10-12 minutes
	Step 4:	Remove all items from oven and place on plate
JOSE'S RICE / WHITE RICE (side)	Step 1:	Preheat oven to 350°
	Step 2:	Place rice in oven safe baking container
	Step 3:	Reheat for 10-12 minutes
	Step 4:	Remove all items from oven and place on plate