

## BORDER CAFE / JOSE TEJAS

### HOME MEAL REHEATING & FINISHING INSTRUCTIONS

<b>ALL CHICKEN BEEF SEAFOOD JAMBALAYA JOSE'S RICE / WHITE RICE BEANS TORTILLAS*</b>	<b>GRILLING INSTRUCTIONS</b>	
	<b>Step 1:</b>	Set grill to medium flame.
	<b>Step 2:</b>	Remove plastic covers from all products.
	<b>Step 3:</b>	Place aluminum containers with seafood, rice and beans on the <u>top</u> rack. (Transfer beans to grilling safe dish)
	<b>Step 4:</b>	Place aluminum containers with chicken, beef and appetizers on <u>bottom</u> rack.
	<b>Step 5:</b>	Reheat for 10-12 minutes *(Heat tortillas in foil for 5 minutes)
	Recommended to turn product 180 degrees 6-7 minutes into heating to even out cooking as grills vary with hot spots.	
	<b>OVEN INSTRUCTIONS (Microwaving is not recommended)</b>	
	<b>Step 1:</b>	Preheat oven to 350°
	<b>Step 2:</b>	Remove plastic covers from all products.
<b>Step 3:</b>	Place aluminum containers with chicken, beef, seafood, burro, enchiladas, jambalaya and Jose's Rice / White Rice in oven (Transfer beans to oven safe dish)	
<b>Step 4:</b>	Reheat for 10-12 minutes *(Heat tortillas in foil for 6-7 minutes)	
<b>Step 5:</b>	Remove all items from oven and place on plate	
<b>BOWL OF GUMBO</b>	<b>Step 1:</b>	Place gumbo in a sauce pan over medium heat
	<b>Step 2:</b>	Stirring, bring to desired temperature
	<b>Step 3:</b>	Remove from stove top and place in bowl. Enjoy!
<b>SERVING</b>		
<b>BLACKENED SALMON TACOS</b>	<u>No reheating necessary.</u> Drizzle a teaspoon of chipotle lime sauce over each salmon taco & use the remainder for dipping. Pour mango salsa over salmon tacos & grilled avocado. Enjoy!	
<b>TEJAS CHICKEN</b>	Spread Tejas wing sauce over chicken tenders and place Ranch dressing on plate for dipping. Enjoy!	
<b>BLACKENED CHICKEN TENDERS</b>	Place Cajun marmalade on plate to accompany chicken tenders. Enjoy!	
<b>FAJITA SALAD</b>	Place fajita beef and/or chicken and onions on top of salad then pour salad dressing over salad and toss. Enjoy!	
<b>BURRO</b>	Plate burro with sides and enjoy!	
<b>ENCHILADAS</b>	Plate enchiladas with sides and enjoy!	
<b>CHICKEN BANDERA</b>	Plate chicken with sides and pour mango salsa over grilled avocado. Use chipotle lime sauce for dipping. Enjoy!	
<b>GRILLED CHIPOTLE SALMON</b>	Plate salmon with sides and use chipotle lime sauce for dipping. Enjoy!	
<b>BLACKENED SALMON</b>	Plate salmon and sides and enjoy!	
<b>BLACKENED CHICKEN</b>	Plate chicken with sides and place Cajun marmalade on plate to accompany chicken and enjoy!	
<b>GAUCHO CHICKEN</b>	Plate chicken and sides and place chimi verde sauce on plate to accompany chicken. Enjoy!	
<b>EMPANADAS</b>	Plate all items and place red pepper sauce on plate to accompany empanadas. Enjoy!	
<b>FAJITAS BEEF and/or CHICKEN</b>	Plate beef and/or chicken, cover with onions. Serve in tortillas with cheese, pico and sour cream. Enjoy!	
<b>KIDS CHICKEN FINGERS</b>	Remove all items from oven and place on plate - enjoy!	