

BORDER CAFE / JOSE TEJAS
HOME MEAL REHEATING & FINISHING INSTRUCTIONS

<p align="center">ALL CHICKEN BEEF SEAFOOD JAMBALAYA JOSE'S RICE / WHITE RICE BEANS TORTILLAS*</p>	OVEN INSTRUCTIONS (Microwaving is not recommended)	
	Step 1:	Preheat oven to 350°
	Step 2:	Remove plastic covers from all products.
	Step 3:	Place aluminum containers with chicken, beef, seafood, burro, enchiladas, jambalaya and Jose's rice / white rice in oven (Transfer beans to oven safe dish)
	Step 4:	Reheat for 10-12 minutes *(Heat tortillas in foil for 6-7 minutes)
	Step 5:	Remove all items from oven and place on plate
<p>BOWL OF GUMBO</p>	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. Enjoy!
SERVING		
BLACKENED SALMON TACOS	No reheating necessary. 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!	
TEJAS CHICKEN	Spread Tejas wing sauce over chicken tenders and place Ranch dressing on plate for dipping. Enjoy!	
BLACKENED CHICKEN TENDERS	Place Cajun marmalade on plate to accompany chicken tenders. Enjoy!	
BURRO	Plate burro with sides and enjoy!	
ENCHILADAS	Plate enchiladas with sides and enjoy!	
CHICKEN BANDERA	Plate chicken with sides and pour mango salsa over grilled avocado. Use chipotle lime sauce for dipping. Enjoy!	
GRILLED CHIPOTLE SALMON	Plate salmon with sides and use chipotle lime sauce for dipping. Enjoy!	
BLACKENED SALMON	Plate salmon with sides and pour mango salsa over grilled avocado. Enjoy!	
BLACKENED CHICKEN	Plate chicken with sides and place Cajun marmalade on plate to accompany chicken. Enjoy!	
GAUCHO CHICKEN	Plate chicken and sides and place chimi verde sauce on plate to accompany chicken. Enjoy!	
EMPANADAS	Plate all items and place red pepper sauce on plate to accompany empanadas. Enjoy!	
FAJITAS BEEF and/or CHICKEN	Plate beef and/or chicken, cover with onions. Serve in tortillas with cheese, pico and sour cream. Enjoy!	
KIDS CHICKEN FINGERS	Remove all items from oven and place on plate. Enjoy!	