

**BORDER CAFE / JOSE TEJAS**  
**HOME MEAL REHEATING & FINISHING INSTRUCTIONS**

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| <b>ALL<br/>CHICKEN<br/>BEEF<br/>SEAFOOD<br/>JAMBALAYA<br/>JOSE'S RICE / WHITE RICE<br/>BEANS<br/>TORTILLAS*</b> | <b><i>OVEN INSTRUCTIONS (Microwaving is not recommended)</i></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><i>SERVING</i></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>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 with sides and pour mango salsa over grilled avocado. Enjoy!  |   |
| <b>BLACKENED CHICKEN</b>  | Plate chicken with sides and place Cajun marmalade on plate to accompany chicken. 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!  |   |