



INGREDIENTS: Beecher's cheese (pasteurized milk, salt, culture, enzymes), fire-roasted tomatoes (tomatoes, tomato puree, salt, calcium chloride, citric acid), tortillas (stone ground blue corn, water, trace of lime), roasted red bell pepper, roasted corn, roasted onion, pinto beans (water, pinto beans, salt), water, milk (vitamin D3 added), roasted poblano chiles, cilantro, jalapeno chiles, sunflower oil, chili powder (chili pepper and other spices, salt, garlic, evaporated salt, rice starch, dehydrated garlic, dehydrated onion, chipotle puree (chipotle peppers, water, tomato paste, onion, sugar, may contain 2% or less of salt, vinegar, sunflower seed oil, paprika, garlic, cornstarch, spices [oregano, bay leaves, thyme, cumin, celery seed])).

CONTAINS: Milk.

Prepared for Beecher's Handmade Cheese
Seattle, WA 98101 - New York, NY 10003

Amount Per Serving	
Serving Size 1 bowl (255g)	
Servings Per Container 1	
Calories 360	Calories from Fat 190
% Daily Value*	
Total Fat 21g	32%
Saturated Fat 13g	65%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 790mg	33%
Total Carbohydrate 22g	7%
Dietary Fiber 5g	20%
Sugars 6g	
Protein 18g	36%
Vitamin A 35%	Vitamin C 80%
Calcium 45%	Iron 8%
*Percent Daily Values are based on a diet of 2,000 calories depending on your calorie needs:	
Total Fat 21g	Less than 80g
Saturated Fat 13g	Less than 25g
Total Carbohydrate 22g	Less than 300mg
Sodium 790mg	Less than 2,400mg
Total Carbohydrate 22g	300g
Dietary Fiber 5g	25g
Calories 360	2,000

Nutrition Facts

Certified Gluten-Free
by the Gluten Free Certification Organization

Our packaging is 100% recyclable and earth friendly.

For more information, please visit www.beecherscheese.com or email thestaff@beecherscheese.com.

It's just authentic and original food, full of flavor. Beecher's Handmade Cheese are proud of, and would eat ourselves. Only makes foods with ingredients we trust.

Our company credo says it best:

colorings. Beecher's adds only tasty ingredients and never includes harmful food additives like flavor and texture enhancers, preservatives, or artificial food colorings.

With our full-flavored Enchilada Bowls, we added extra-cheesy goodness, and because it's our from clean, authentic ingredients. We know this because that's how we make all of our products, from the handcrafted cheeses to the delicious meals and crackers. Beecher's adds only tasty ingredients and never includes harmful food additives like flavor and texture enhancers, preservatives, or artificial food colorings.

Our company credo says it best:

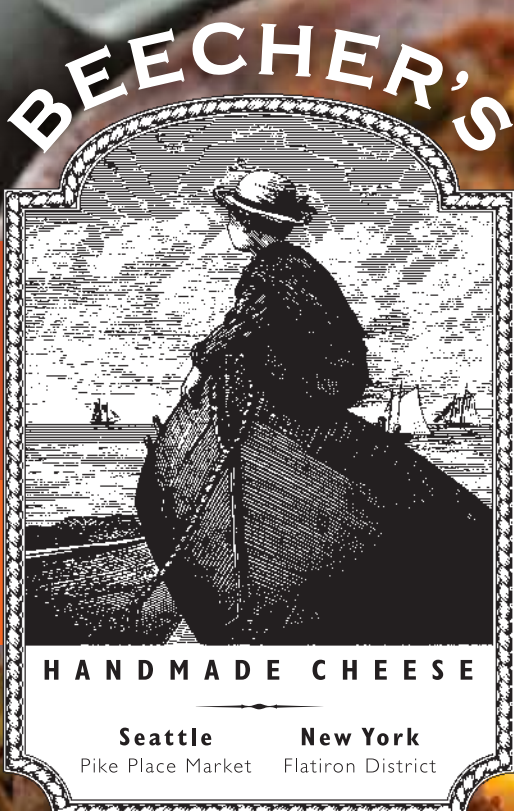
ALL THE FLAVOR (without the additives)



We contribute 1% of all sales to the BEECHER'S PURE FOOD KIDS FOUNDATION empowering kids to make healthy food choices for life.

For more information, please visit www.purefoodkids.org.





ENCHILADA BOWL

Rojo

Spicy red sauce, Beecher's cheese, and roasted vegetables layered with blue corn tortillas

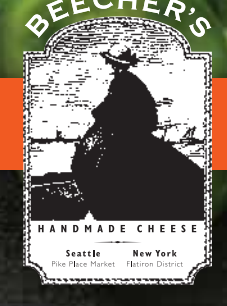
NET WT. 9 oz. (255 g)

COOK THOROUGHLY
KEEP FROZEN

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At Beecher's Handmade Cheese, we care deeply about the health, well-being and culinary delight of our customers. We have a passion for — and a commitment to — a philosophy of wholesome nutrition. Try any one of our award-winning products and experience that passion firsthand.

www.beecherscheese.com



ENCHILADA BOWL | **Rojo**
Spicy red sauce, Beecher's cheese, and roasted vegetables layered with blue corn tortillas

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V2
27577

COOKING INSTRUCTIONS*

FOR FOOD SAFETY AND QUALITY, FOLLOW THESE

CONVENTIONAL OVEN: Remove film. Preheat oven to 375°F. Place bowl on baking sheet and bake on middle oven rack for 35 to 40 minutes or until heated through. If top browns too quickly, cover with foil until finished cooking. Remove from oven; contents will be very hot.

MICROWAVE: (We love our enchiladas, but we do not love the microwave. Bake in the oven — so much better!) Cut a 1-inch slit into the film. Place bowl in microwave on a microwave-safe plate. Microwave for 3 minutes on high, remove film and cook for 30 to 60 seconds more or until heated through. Contents will be very hot.

*Ovens vary; cook to an internal temperature of 165°F as measured with a food thermometer. Keep frozen until ready to bake.