



GARLIC JALAPENO CHEESEBALL MIX

(2-28 g packets per box)

Nutrition Facts	
Valeur nutritive	
Per 2 tsp. dry mix (3.5 g) pour 2 cuillère à thé de préparation sèche (3,5 g)	
Calories 10	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 0 g	0 %
Saturated / Saturés 0 g	0 %
+ Trans / Trans 0 g	
Carbohydrate / Glucides 2 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 1 g	1 %
Protein / Protéines 0 g	
Cholesterol / Cholestérol 0 mg	
Sodium 170 mg	7 %
Potassium 16 mg	0 %
Calcium 5 mg	0 %
Iron / Fer 0 mg	0 %
*5% or less is a little, 15% or more is a lot	
*5 % ou moins c'est peu, 15% ou plus c'est beaucoup	
GLUTEN FREE • SANS GLUTEN	

INGREDIENTS: DEHYDRATED ONION, GREEN CHILI AND BELL PEPPER, MALTODEXTRIN, DEXTROSE, ONION, GARLIC AND JALAPENO POWDER, SALT, YEAST EXTRACT, VINEGAR POWDER (MALTODEXTRIN, VINEGAR AND FOOD-STARCH MODIFIED), CUMIN, SILICON DIOXIDE (ANITCAKING), EXTRACTIVES OF PAPRIKA (COLOUR)

INGRÉDIENTS : OIGNON DÉSHYDRATÉ, PIMENT DU CHILI ET POIVRON VERTS, MALTODEXTRINE, DEXTROSE, OIGNON, POUDRE D'AIL ET DE JALAPENO, SEL, EXTRAIT DE LEVURE, VINAIGRE EN POUDRE (MALTODEXTRINE, VINAIGRE, AMIDON ALIMENTAIRE MODIFIÉ), CUMIN, DIOXYDEDE SILICIUM (ANTI-AGGLOMÉRANT), EXTRAITS DE PAPRIKA (COULEUR)

Suggestions for GARLIC JALAPENO CHEESEBALL MIX



- Great filling for baked mushroom caps. Combine 1 package with 1 brick (250 g) cream cheese and 1/3 cup mayonnaise; stuff mushroom caps. Bake at 350°F in the oven for 20-25 minutes.
- Mix with ground beef for a Mexican twist to burgers, meatballs & meatloaf.
- Combine 1 package with 1 brick (250 g) of cream cheese and 1/2 cup sour cream; heat for a delicious sauce over pasta or baked chicken.
- Add 1/2 package **Garlic Jalapeno Cheeseball Mix** and 1/2 cup shredded cheddar cheese to your favourite corn bread mix.
- Combine 1/2 package with 1 cup whipping cream and 1/2 cup white wine, a squeeze of lemon juice and sundried tomatoes. Serve over pasta. (Add cooked chicken – optional).
- Add 2 tablespoons to mashed potatoes.

We strive to ensure this information is accurate to the best of our knowledge. Because product formations may change, we recommend that you always read individual labels carefully.