



BAKED JALAPENO POPPER DIP MIX

(2 - 12 g packets)

Nutrition Facts	
Valeur nutritive	
Per 1/4 tsp. dry mix (0.55 g) pour 1/4 c. à thé sec mélange (0,55 g)	
Calories 2	% Daily Value*
Fat / Lipides 0 g	0 %
Saturated / Saturés 0 g	0 %
+ Trans / Trans 0 g	0 %
Carbohydrate / Glucides 0 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
Protein / Protéines <1 g	
Cholesterol / Cholestérol 0 mg	
Sodium 2 mg	0 %
Potassium 10 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 : ONION, GREEN ONION, LEEK, GARLIC, TOMATO, RED BELL PEPPER, JALAPENO PEPPER, SPICES (BASIL, CAYENNE, CELERY SEED, CHILI, CORIANDER, CUMIN, OREGANO, PAPRIKA), MODIFIED MILK INGREDIENT, CHEESE FLAVOUR (MALTODEXTRIN, WHEY SOLIDS, PARMESAN CHEESE FLAVOUR, SALT), YEAST EXTRACT, CORN STARCH

CONTAINS: MILK

INGRÉDIENTS : OIGNON, ÉCHALOTE, POIREAU, AIL, TOMATE, POIVRON ROUGE, PIMENT JALAPENO, ÉPICES (BASILIC, CAYENNE, GRAINE DE CÉLERI, CHILI, CORIANDRE, CUMIN, ORIGAN, PAPRIKA), SUBSTANCE LAITIÈRE MODIFIÉE, ARÔME DE FROMAGE (MALTODEXTRINE, LACTOSÉRUM SOLIDE, ARÔME DE PARMESAN, SEL), EXTRAIT DE LEVURE, AMIDON DE MAÏS

CONTIENT : LAIT

Suggestions for BAKED JALAPENO POPPER DIP MIX



- Prepare as a cold dip by mixing one package with 1 cup mayonnaise and 1 cup sour cream. Serve with veggie sticks and crackers.
- Prepare as a hot dip by mixing with cream cheese, mayonnaise and cheddar cheese, then bake.
- Excellent mixed with cream cheese for stuffed mushrooms.
- Mix with sour cream for a baked potato topper.
- Create a flavourful pasta sauce by mixing with cream and white wine.
- Use to season oven-roasted or grilled vegetables.
- A great seasoning for turkey or chicken chili.
- Prepare filling for jalapeno poppers using mix combined with cream cheese and shredded cheese.

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.