



## Z09544 - ZATARAIN'S JAMBALAYA MIX 2.5 LB

Zatarain's® Jambalaya Mix captures the energy and flavor of Louisiana:

- Zatarain's Jambalaya Mix features a premium blend of long grain rice, dehydrated vegetables and high-quality spices for unmatched, distinctive flavor.
- Zatarain's Jambalaya Mix delivers the bold, authentic flavors without the added labor of preparing from scratch.
- Zatarain's Jambalaya Mix is kosher.
- As the nation's leading provider of New Orleans-style foods, Zatarain's has been the authority on New Orleans flavor since 1889.
- There are 8/40 oz. boxes per case. Each box features a superior barrier material and is designed to enhance back-of-house efficiencies, with one pouch yielding one full 2? hotel pan.
- Zatarain's Jambalaya Mix is perfect as a stand-alone side or can be turned into an exceptional signature Cajun entrée by adding sausage, chicken or seafood.
- Whether preparing Zatarain's Jambalaya Mix on a cooktop or in an oven, serving the spirit of Louisiana is easy in 40 minutes or less.

Brand: Zatarain's®



### Nutrition Facts

Serving Size 49g (49g)  
Servings Per Container: 23

#### Amount Per Serving

**Calories** 170

**Calories from Fat** 5

#### % Daily Value\*

<b>Total Fat</b>	0.5 g	1%
Saturated Fat	0 g	0%
Trans Fat	0 g	
<b>Cholesterol</b>	0 mg	0%
<b>Sodium</b>	700 mg	29%
<b>Total Carbohydrate</b>	38 g	13%
Dietary Fiber	2 g	8%
Sugars	<1 g	
<b>Protein</b>	4 g	

Vitamin A	8%	•	Vitamin C	15%
Calcium	0%	•	Iron	0%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbs.		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

**Nutritional Claims:** Kosher

### Ingredients

Ingredients: Enriched Long Grain Parboiled Rice (Rice, Iron, Niacin, Thiamine Mononitrate, Folic Acid), Onion, Salt, Paprika, Red And Green Bell Pepper, Garlic, Yeast Extract, Spices (Including Red Pepper), Soy Sauce (Hydrolyzed Soy Protein, Corn Syrup Solids, Salt), Monosodium Glutamate (Flavor Enhancer), Calcium Stearate (To Make Free Flowing), Caramel Color, And Dextrose.

### Case Specifications

GTIN	10071429095448	Case Gross Weight	21.60 LB
Pack Size	8 / 40OZ	Case Net Weight	20 LB
Shelf Life		Case L,W,H	12.63 IN, 9.88 IN, 10 IN
Tie x High	15 x 4	Cube	0.72 CF

### Preparation and Cooking

**Bake:** The Zatarain's Jambalaya Mix was developed to deliver the authentic New Orleans style flavor. It is a unique blend of enriched long grain parboiled rice, traditional spices, and vegetables to provide the flavor of New Orleans style Jambalaya rice when prepared with one or more protein choices (smoked sausage, chicken, shrimp, ham - optional).

**Ready To Eat:** Bring the heritage and energy of New Orleans to your tables with easy- to-prepare Zatarain's® Jambalaya Mix. Follow these kitchen-simple steps: Stove Top 1. Pre-cook 1 ¾ lbs. of chicken meat and cut into serving pieces. 2. To a large pot, add 11 ½ cups of water, ¼ cup vegetable oil (optional), pre-cooked chicken. 1 ¼ lbs. smoked sausage (cut in to bite sized pieces) and contents of pouch. Stir thoroughly. 3. Bring mixture to a boil, stirring occasionally. 4. Stir, cover and reduce heat to

### Serving Suggestions

Zatarain's® Jambalaya Mix is delicious on its own or with:

- Sliced smoked sausage
- Fresh vegetables
- Shrimp and crayfish
- Diced tomatoes and andouille sausage
- A combination of chicken, shrimp and andouille sausage

### Packaging and Storage

To maintain the freshest flavor and color, Zatarain's® Jambalaya Mix should be stored in a cool, dry place away from exposure to heat, humidity, moisture, direct sunlight and fluorescent light. Unopened Zatarain's Jambalaya Mix packages are shelf stable and can be held for use for up to 720 days.

### Allergens

**FREE FROM:**

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives