



INGREDIENTS

Masa Harina (Corn Flour), Baking Powder, Cumin, Garlic Powder, Onion Powder, Sea Salt, Vegetable Oil

FILLINGS

Shredded Chicken Breast, Cilantro, Jalapeño, Tomatillo, Garlic Cloves, Sea Salt, Cheese



REHEATING INSTRUCTIONS

Stovetop Steaming: Heat water to boil in steamer pot. Put desired amount of tamales on steamer rack. Cover with lid & steam for approx. 12-14 min until internal temperature reaches 165°F. Carefully remove corn husks before serving.

Microwave: Wrap two tamales in wet paper towel, do not remove corn husks. Place in microwave safe plate with plastic wrap. Heat on HIGH for about 1 1/2 - 2 min until internal temperature reaches 165°F. Carefully remove corn husks before serving.