



Roasted Tomato Feta Manifesto® Savory XANGOS™ 24 ct

Mixture of smoked tomato, roasted red peppers, chilies, onions, and toasted Middle Eastern spices are layered with a smooth cage-free egg flan ribboned with fresh kale and crumbled feta. Wrapped in a crisp, golden tortilla. Our ode to Shakshuka, the traditional poached egg dish of North Africa.

Ingredients

Ingredients: Tortilla [enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, and folic acid), water, palm oil, cultured wheat starch, mono & diglycerides, salt, fumaric acid, sodium acid pyrophosphate, sodium bicarbonate, yeast, soybean oil, monocalcium phosphate, enzymes], Milk, Cage Free Eggs, Tomatoes, Cream, Red Peppers, Sharp White Cheddar Cheese [pasteurized milk, cheese cultures, salt, enzyme], Feta Cheese [pasteurized milk, salt, cheese cultures, enzymes, potato starch], Butter [cream, lactic acid], Sweet Onion, Water, Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Kale, Olive Oil, Salt, Gum Blend [methylcellulose, cellulose gum, xanthan gum, carrageenan], Smoked Paprika, Serrano Peppers, Honey, Shallots, Modified Tapioca Starch, Cumin, Dijon Mustard [water, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar, spice], Green Pepper Sauce [distilled vinegar, jalapeño pepper, water, salt, corn starch, xanthan gum, and ascorbic acid], Black Pepper, Thyme, Red Pepper, Crystallized Lemon [citric acid, lemon oil, lemon juice].

Contains: Egg, Milk, Soy, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

Product Specifications

SKU: 7901
Units Per Case: 24
Portions Per Unit: 1
Portions Per Case: 24
Unit Weight: NET WT 5.07 OZ
Gross Weight: 8.89 lbs
Case Cube: 0.46 cu Ft
UPC: 749017790114
SCC/GTIN: 10749017079018
Case Dimensions (L x W x H): 15.375 x 8.875 x 5.75
Pallet Tie x High: 13 x 11
Inner Tray Box Dimensions: NA
Approx. Piece Size: 6.10" (L) x 1.73" (W) x 1.35" (H)
Kosher Status: KD
Gluten Free: No
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Defrosting/Handling Tips

Thawing Instructions: Remove the desired number of portions from the freezer and place on a sheet pan in the cooler, keep in film to prevent drying & defrost overnight. Can be kept refrigerated for up to 7 days prior to heating. Remove film wrapper prior to baking.

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Guidelines for heating 1 Xango at a time.

Convection Oven

_Preheat to 450°F
Line tray with Parchment paper
From FROZEN Bake 12 minutes
From Thawed/REFRIGERATION Bake 8 minutes

Conventional Oven/Toaster Oven

_Preheat to 450°F
Line tray with Parchment paper
From FROZEN Bake 20 minutes
From Thawed/REFRIGERATION Bake 15 minutes

Deep Fry (from Refrigerated Only)

_Preheat Oil to 350°F
Deep Fry for 7-8 minutes

Turbo Chef

500°F/High Fan	Events	% of Time	% top	% Bottom	% Wave	Time
From FROZEN	1	100	60	30	20	2:45
From thawed/Refrigeration	1	100	7	30	20	2:10

Merry Chef

From FROZEN	Time	Fan	Micro Step 1	Micro Step 2
1 Portion	2 min & 15-30 sec	10%	40% 1 min 15-20 sec	25% 1 min 15-25 sec
2 Portions	3 min & 15-30 sec	10%	40% 1 min 40-45 sec	25% 1 min 35-45 sec

From REFRIGERATED	Time	Fan	Micro
1 Portion	1 min & 30 sec	60%	30%
2 Portions	2 min & 15 sec	45%	35%



Nutrition Facts

Servings Per Container 1	
Serving Size	(144g/5.07oz)
Amount per serving	
Calories	330
% Daily Value*	
Total Fat 18g	23%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 105mg	35%
Sodium 740mg	32%
Total Carbohydrates 39g	14%
Dietary Fiber 2g	7%
Total Sugars 4g	
Includes 2g Added Sugars	4%
Protein 11g	
Vitamin D 1mcg	6%
Calcium 122mg	10%
Iron 3mg	15%
Potassium 175mg	4%
* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Shelf Life

Frozen: 18 Months
Refrigerated: 7 days (in wrap) prior to heating/cooking
The 'Hold Time' for XANGOS™ is 2 Hours In a chafing dish, uncovered.

Updated 5/13/2024

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