



## 932075 - MCCORMICK SAVORY FAJITA SEASONING



McCormick Culinary Savory Fajita Seasoning & Marinade brings convenience and authenticity to your menu:

- McCormick Culinary Savory Fajita Seasoning & Marinade is a blend of distinctive flavors including onion, garlic, salt, Worcestershire sauce, orange peel, paprika and red and green peppers.
- Blended especially for chefs, McCormick Culinary Savory Fajita Seasoning & Marinade's unique, savory taste upgrades Latin-inspired dishes with authentic, pungent flavor and aroma in a convenient all-in-one premium blend.
- McCormick Culinary Savory Fajita Seasoning & Marinade is made with no MSG added.
- Our global sourcing enables unparalleled control and understanding of our supply chain, ensuring every product delivers a pure and consistent flavor.
- There are 6/24 oz. containers in a case. Our 24 oz. shakers are the perfect size for a back of house use.
- Savory Fajita Seasoning & Marinade's uniform texture works well when added to liquids or sauces for marinating meats and vegetables.

Brand: McCormick®

### Nutrition Facts

Serving Size 1/2 tsp (1.7g) (1.7g)  
Servings Per Container: 350

#### Amount Per Serving

Calories 0

Calories from Fat 0

#### % Daily Value\*

|                     |    |
|---------------------|----|
| <b>Total Fat</b> 0g | 0% |
| Saturated Fat 0g    | 0% |
| Trans Fat 0g        |    |

**Cholesterol** 0mg 0%

**Sodium** 350mg 15%

**Total Carbohydrate** 1g 0%

Dietary Fiber 0g 0%

Sugars 0g

**Protein** 0g

Vitamin A 0% • Vitamin C 0%

Calcium 0mg • Iron 0mg

\*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

### Ingredients

Ingredients: Salt, Onion, Paprika, Spices, Corn Maltodextrin, Red & Green Bell Peppers, Dextrose, Garlic, Orange Peel, Soy Sauce (Soybean, Wheat, Salt), Dehydrated Worcestershire Sauce (Vinegar, Molasses, Corn Syrup, Salt, Caramel Color, Garlic, Sugar, Spices, Tamarind, Natural Flavor, Sulfites), Papain, And Not More Than 2% Tricalcium Phosphate (As Anticaking Agent).

### Case Specifications

|            |                |                   |                        |
|------------|----------------|-------------------|------------------------|
| GTIN       | 10052100320752 | Case Gross Weight | 10.34 LB               |
| Pack Size  | 6 / 24OZ       | Case Net Weight   | 9 LB                   |
|            |                | Case L,W,H        | 8.44 IN, 8 IN, 8.31 IN |
| Tie x High | 26 x 5         | Cube              | 0.33 CF                |

### Preparation and Cooking

McCormick Culinary Savory Fajita Seasoning & Marinade is ready to use prior to cooking, as it contains a meat tenderizer. Dispense as little or as much as you desire with our convenient shaker or spoon dispensing options.

### Serving Suggestions

McCormick Culinary Savory Fajita Seasoning & Marinade adds a savory, subtly smoky quality when used with:

- Steak, shrimp and chicken sizzling fajitas with grilled peppers & onions, cheese and sour cream
  - Quesadilla stuffed with fajita seasoned chicken
  - Pico & avo-verde tacos with fajita marinated chicken, pico sour cream and avo-verde salsa
- Try this easy and delicious Beef Fajitas Recipe: 1. Combine the 2 cups canola oil and 1/3 cup McCormick Culinary® Savory Fajita Seasoning & Marinade. Mix Well. Pour into a thin stainless steel pan. 2. Lightly pound 10 lbs. flank, skirt or round steak on both sides using the back of a meat cleaver. Add beef to pan and coat thoroughly with marinade. Cover and refrigerate for 2 hours or for up to 24 hours. 3. Grill, broil or pan-fry until meat is cooked. 4. Thinly slice meat against the grain and serve on a sizzling platter with sliced bell pepper, onions and other desired accompaniments.

### Packaging and Storage

McCormick Culinary Savory Fajita Seasoning & Marinade has a shelf life of 720 days when stored tightly closed in a cool, dry place to protect against flavor loss and moisture. Avoid exposure to heat, humidity, direct sunlight and fluorescent light to maintain flavor and color. Always use dry measuring spoons and cups to ensure optimal product integrity.

### Allergens

CONTAINS:

Soybeans or Soybean Derivatives, Wheat or Wheat Derivatives

FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesame seeds or Sesame seed Derivatives, Treenuts or Treenut Derivatives