



900474442 - ZATARAIN'S REDUCED SODIUM JAMBALAYA MIX 40 OZ

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

- Zatarain's Reduced Sodium Jambalaya Mix features a premium blend of long grain rice, dehydrated vegetables, superior-quality spices and has 40% less sodium than our original Jambalaya Mix without sacrificing flavor or quality.
- Zatarain's Reduced Sodium Jambalaya Mix is kosher and delivers bold, authentic flavors that are at the heart of Louisiana cooking.
- 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 6/40 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 Reduced Sodium 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.



Brand: Zatarain's®

Nutrition Facts

23 servings per container

Serving size **49g (49g)**

Amount per serving
Calories 170

% Daily Value*

Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 400mg	17%
Total Carbohydrate 38g	14%
Dietary Fiber 2g	7%
Total Sugars <1g	
Includes 0g Added Sugars	0%

Protein 4g

Vitamin D 0mcg 0%	•	Calcium mg 0%
Iron mg 0%	•	Potassium 310mg 6%

* The % Daily Value (DV) 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.

Nutritional Claims: Kosher

Ingredients

Ingredients: Enriched Long Grain Parboiled Rice (Rice, Iron, Niacin, Thiamine Mononitrate, Folic Acid), Onion, Salt, Spices (Including Paprika, Red Pepper), Red And Green Bell Pepper, Yeast Extract, Garlic, Potassium Chloride & Caramel Color.

Case Specifications

GTIN	10071429011400	Case Gross Weight	16.18 LB
Pack Size	6 / 40OZ	Case Net Weight	15 LB
Shelf Life		Case L,W,H	13.38 IN, 11.13 IN, 7.75 IN
Tie x High	12 x 4	Cube	0.67 CF

Preparation and Cooking

Bring the heritage and energy of New Orleans to your tables with easy-to-prepare Zatarain's® Reduced Sodium Jambalaya Mix. Follow these kitchen-simple steps. **OVEN PREPARATION:** 1. Pre-cook 2 lbs. chicken meat and cut into serving pieces. 2. In a full metal steam pan, add 12 cups boiling water, 2 oz. butter or margarine (optional), pre-cooked chicken, 1 lb. sausage cut in serving pieces, and package contents. 3. Stir thoroughly; then cover tightly with lid or foil. 4. Place into a 400°F preheated oven and bake 35 minutes or until rice is cooked. 5. Remove cooked rice from oven (some liquid should be present in Jambalaya) and let stand for 5 minutes. 6. Before serving, stir gently to fluff and mix.

Serving Suggestions

Zatarain's® Reduced Sodium 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® Reduced Sodium 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 Reduced Sodium Jambalaya Mix packages are shelf stable and can be held for use for up to 450 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