



Nutrition

Serving Size: 2/3 cup
Servings per container about 84
Calories: 35

	Amount per serving	% Daily Values
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	5mg	0%
Total Carbohydrates	7g	3%
Dietary Fiber	2g	7%
Total Sugars	4g	
Includes 0g Added Sugars		0%
Protein	1g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0mg	0%
Potassium	120mg	2%

The % Daily Value tells you how much a nutrient in a serving of foods contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Ingredients

ONION, GREEN AND RED BELL PEPPERS.

Simplot RoastWorks® - RTE Flame-Roasted Unseasoned Peppers & Onions Blend

RoastWorks® ready-to-eat (RTE) frozen roasted vegetables take labor savings to the next level for cold applications—just thaw and serve. This versatile blend of flame-roasted bell peppers and onions adds premium roasted flavor to every daypart without peeling, seeding or chopping. See for yourself!

Product Specification

SKU	10071179020240
Cut Size	3/8"
Pack	6/2.5lb
Brand	Simplot RoastWorks®
Gross Weight	16.25lb
Net Weight	15lb
Country of Manufacture	US
Halal	Y
Kosher	N
Vegan	Y
Vegetarian	Y
Gluten Free	Y
Low Fat	Y
Low Sodium	Y
Zero Grams Trans Fat	Y

Shipping Information

Length	16 in
Width	11.625 in
Height	6.875 in
Case Cube	0.740
TixHi	10X9
Shelf Life	547 Days
Storage Temp From/To	-10°F / 10°F

Benefits

- No additional cooking required, saving hours of expensive prep
- 6-day refrigerated shelf life minimizes food waste
- Enjoy the same roast and piece size, day in, day out
- From the #1 line of frozen roasted vegetables in foodservice
- Processed in our high care environment for enhanced food safety

Serving Suggestions

Flame-roasted blend of red and green bell peppers and onions ready to heat and serve on sandwiches, in quesadillas, fajitas or burrito bowls, on a pizza or in your favorite breakfast dishes.

Preparation Instructions For Food Safety And Quality

KEEP FROZEN UNTIL READY TO USE IF THAWED, DO NOT REFREEZE
THAW AND SERVE Thaw unopened package no more than six days at 40°F.
STOVE TOP (optional) Heat 1 Tbsp. oil in a large skillet over MED-HIGH heat. Sauté a single layer of vegetables for 9-13 minutes, stirring frequently.
FLAT TOP GRILL (optional) Heat 2 Tbsp. oil. Cook a single layer of vegetables for 4-6 minutes at 375°F, turning as needed.