



Nutrition

Serving Size: 3/4 cup (82g)
Servings per container
Calories: 25

| | Amount per serving | % Daily Values |
|-----------------------------|-----------------------|-------------------|
| Total Fat | 0g | 0% |
| Saturated Fat | 0g | 0% |
| Trans Fat | 0g | |
| Cholesterol | 0mg | 0% |
| Sodium | 0mg | 0% |
| Total Carbohydrates | 5g | 2% |
| Dietary Fiber | 1g | 4% |
| Total Sugars | 2g | |
| Includes 0g Added Sugars | | 0% |
| Protein | 1g | |
| Vitamin D | 0mcg | 0% |
| Calcium | 10mg | 0% |
| Iron | 0.3mg | 2% |
| Potassium | 90mg | 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

GREEN BELL PEPPER, ONIONS, RED BELL PEPPER.

Simplot Simple Goodness™ - Diced Peppers & Onions Blend

Simplot Simple Goodness™ Classic Vegetables offer the classic flavors and consistent blends that customers love. We do all the washing, slicing and trimming, so you get only 100% useable product and 0% waste. This bright blend of IQF onions, red and green peppers is ready for soups, omelets and more.

Product Specification

| | |
|------------------------|--------------------------|
| SKU | 10071179167624 |
| Pack | 12/2lb |
| Brand | Simplot Simple Goodness™ |
| Gross Weight | 25.25lb |
| Net Weight | 24lb |
| Country of Manufacture | US |
| Halal | N |
| Kosher | Y |
| Vegan | Y |
| Vegetarian | Y |
| Low Fat | Y |
| Low Sodium | Y |
| Zero Grams Trans Fat | Y |

Shipping Information

| | |
|----------------------|--------------|
| Length | in |
| Width | in |
| Height | in |
| Case Cube | 0 |
| TixHi | 12X6 |
| Shelf Life | 730 Days |
| Storage Temp From/To | -10°F / 10°F |

Benefits

- Even cooking with consistent 3/8" dices
- 100% useable, no trim, loss or waste
- Consistent year-round quality and pricing
- Individually quick frozen for easy portioning

Serving Suggestions

This versatile, speed scratch ingredient is recipe-ready for omelets, soups, salads, and pizzas.

Preparation Instructions For Food Safety And Quality

FOR FOOD SAFETY AND QUALITY, COOK TO A TEMPERATURE OF 165°F. TO SERVE COLD, PREPARE VEGETABLES AS STATED BELOW, THEN COOL AS RAPIDLY AS POSSIBLE TO REFRIGERATED TEMPERATURE.

SAUTÉ 1. Heat 1 Tbsp. oil in a large skillet on MEDIUM-HIGH. 2. Add one bag of frozen vegetables. Sauté for 9 minutes, stirring frequently.

STEAMER 1. Arrange one bag of frozen vegetables in a slotted full-size steam table pan. 2. Steam for 5 minutes.

MICROWAVE (1100 WATTS) 1. Place one bag of frozen vegetables in a microwave safe dish. 2. Add 2 Tbsp. of water and cover. 3. Cook on HIGH for 15 minutes, stirring halfway through cook time.