

SINCE 1896



PREMIUM

STEWED

MEXICAN RECIPE  
TOMATOES

Sliced with Mild Chili  
& Mexican Seasoning



NET WT  
14.5 OZ  
(411g)



### Nutrition Facts

Serving Size 1/2 cup (123g)  
Servings Per Container about 3 1/2

Amount/Serving  
Calories 35 Calories from Fat 0

% Daily Value\*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 270mg 11%

Total Carbohydrate 7g 2%

Dietary Fiber 2g 8%

Sugars 5g

Protein 1g

Vitamin A 10% • Vitamin C 20%

Calcium 4% • Iron 8%

\*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: TOMATOES, TOMATO JUICE, HIGH FRUCTOSE CORN SYRUP, RED CHILI PUREE, SALT, DEHYDRATED ONION, DEHYDRATED CELERY, DEHYDRATED BELL PEPPER, CITRIC ACID, CALCIUM CHLORIDE, CUMIN, CORIANDER, RED PEPPER, NATURAL FLAVORING.

### Mexican Lasagna

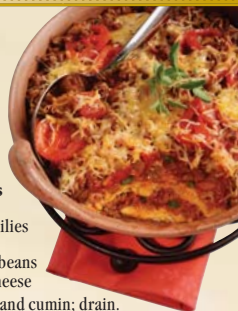
Prep: 15 minutes  
Cook: 25 minutes  
Servings: 6 to 8

- 1 lb. ground beef
- 2 Tbsp. chili powder
- 1 tsp. ground cumin
- 2 cans (14.5 oz. each)

#### S&W® Stewed Tomatoes Mexican Recipe

- 1 can (7 oz.) diced green chilies
- 8 corn tortillas, quartered
- 1 can (15 oz.) spicy refried beans
- 3 cups shredded Mexican cheese

1. Cook beef with chili powder and cumin; drain.
2. Stir in undrained tomatoes and chilies. Cook 10 minutes or until slightly thickened.
3. Layer half the tortillas on bottom of an oiled 13x9-inch baking dish; top with half each the refried beans, meat sauce and cheese. Repeat.
4. Cover and bake at 375°F, for 25 minutes or until hot and cheese is melted.



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(MON.-FRI.).

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REFRIGERATE ANY UNUSED PORTION IN A SEPARATE, COVERED CONTAINER.

\*NET CARBS PER SERVING= TOTAL CARBS MINUS FIBER



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