

Nutrition Facts

Serving Size: 1 cup (180g)
Servings per Container: 2

Amount per Serving

Calories 160 Calories from Fat 50

%Daily Value*

Total Fat 5g 8%

Saturated Fat 1.5g 8%

Trans Fat 0g

Cholesterol 35mg 12%

Sodium 370mg 15%

Total Carbohydrate 15g 5%

Dietary Fiber 3g 12%

Sugars 4g

Protein 14g

Vitamin A 25% **Vitamin C** 50%

Calcium 8% **Iron** 10%

* Percent Daily Values based on a 2,000 calorie diet.
Your daily values may be higher or lower depending on your calorie needs.

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WEST DES MOINES IOWA 50266

Lot:21003



Reheating Instructions:

1. Remove plastic lid.
2. Microwave on high for 2- to 3-minutes or until heated through.

Ingredients:

Boneless Skinless Chicken Breast with Rib Meat, Asparagus, Green Beans, Red Bell Pepper, Water, Pasta (Semolina [Wheat], Durum Wheat Flour, Lentil Flour, Pea Protein, Chickpea Flour, Barley Flour, Spelt Flour, Niacin, Iron [Ferrous Sulfate], Thiamine Mononitrate, Riboflavin, Folic Acid), Greek Yogurt (Cultured Pasteurized Milk, Cream, Pectin), Dried Tomato and Garlic Pesto (Canola Oil, Water, Dried Tomatoes, Parmesan Cheese [Pasteurized Part-Skim Cows' Milk, Cheese Culture, Salt, Enzymes], Onions, Basil, Granulated Garlic, Garlic Powder, Salt and Black Pepper), Red Onion, Parmesan Cheese (Pasteurized Part-Skim Milk, Cheese Cultures, Salt, Enzymes, Powdered Cellulose [To Prevent Caking]), Salt, Marinade (Salt, Sodium Phosphates, Dextrose, Spices, Onion Powder, Garlic Powder, and Less Than 2% Tricalcium Phosphate [Anticaking Agent]).



HyVee. mealtime™ CHICKEN ENCHILADAS

For Food Safety and Quality, Follow These Cooking Instructions:

1. Preheat conventional oven to 350°F. Remove lid. Cover pan with aluminum foil that has been coated with no-stick cooking spray.
2. Bake for 30 minutes. Remove foil. Bake 15 to 20 minutes more or until internal temperature reaches 165°F.
3. Remove from oven. Let stand for 5 minutes.

Keep Refrigerated Cook Thoroughly
Best if Used By: 01/10/2021

NET WT 62.4 OZ (3 LB 14.4 OZ) 1769 g



Contains Milk, Wheat.