

HEATING INSTRUCTIONS

We've meticulously crafted the perfect flavor blend for our burritos, which means providing heating methods that best showcase the flavors for you and your customers to savor exactly as we intended.



HANDMADE WITH ♥ IN DENVER, CO.



FUN. FLAVORFUL. FOXY.

DISBURRITO.COM @ DIS.BURRITO

TRADITIONAL OVEN

THAWED

🕒 350°F

🕒 20min

FROZEN

🕒 300°F

🕒 40-50min

Place wrapped burritos directly on oven rack or on tray. If the oven is full, rotate burritos half way through.

PRO TIP: Adjust time for convection ovens.

PANINI OR GRILL PRESS

FROM THAWED ONLY

🕒 425-450°F

🕒 4-6min

Place unwrapped burrito on heated press until tortilla is golden brown or desired level of crispiness.

PRO TIP: Wrap in parchment paper to avoid leaks.

MICROWAVE

THAWED

🕒 1.5min

FROZEN

🕒 2.5-3.5min

*Microwave cook times vary due to wattage.

Loosen wrapper with one of our burrito openers to allow for proper ventilation and even heating.

PRO TIP: Finish on stove or press to crisp tortilla.

AIR FRYER

THAWED

🕒 400°F

🕒 4min

FROZEN

🕒 315°F

🕒 25min

Set air fryer to "air crisp" mode (or similar) and place the unwrapped burrito directly on the rack or tray.

PRO TIP: We strongly suggest thawing burrito first.

HIGH TEMP / TURBO OVENS

High temp ovens are a great way to heat our product, but temperatures and methods vary greatly. Please email wade@disburrito.com for directions.