



# HEATING INSTRUCTIONS



These heating methods allow you to savor the flavors exactly as we intended.

## PANINI OR GRILL PRESS

Place unwrapped burrito on pre-heated press until tortilla is golden brown. To decrease mess, use parchment paper.

### FROM THAWED ONLY

450-500°F (or max temp)

4-6 min

**PRO TIP:** Microwave for 60 seconds first before placing on press.

## AIR FRYER

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

### THAWED FROZEN

400°F 315°F

4-6 min 25 min

**PRO TIP:** We strongly suggest thawing burrito first. Heating from frozen is doable but not recommended.



## TRADITIONAL OVEN

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

### THAWED FROZEN

350°F 300°F

20 min 40-50 min

**PRO TIP:** Adjust the cook time for convection ovens.

## TURBO CHEF

Thaw before cooking. Remove from the wrapper and place on parchment. Place in oven vertically with the seam down.

### FROM THAWED ONLY

500°F Microwave 90%

70 sec Air 70%

**PRO TIP:** If center is still cold, increase cook time in 10 sec intervals. If burrito is too crispy, reduce air to 60%; if not crispy enough, increase air to 80%.

## MICROWAVE (NOT OUR FAVE)

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

### THAWED FROZEN

1.5 min 2.5-3.5 min

**PRO TIP:** Microwave thawed burrito for only 60 seconds, then finish on flat top or panini press to crisp tortilla.

**WARNING!** Slit the wrapper, but don't open it. Microwaving with no cut in the label will result in too much pressure, while an open wrapper will cause too much steam loss, slowing the heating process. Cook times vary by wattage.



### HOT HOLDS:

Heated burritos can be held at 140-150°F (to avoid leakage, do not exceed) for up to 4 hours. Burritos cannot be cooled or heated again.