



Cook it to 165°!

*Do not consume uncooked chile. It is NOT a Ready-To-Eat product.
But it IS ready to cook.*

Follow these important safety tips:

- Keep frozen until used.
- Cook to at least 165° F.
- This means you can bake, grill, stew, even make your grandmother's secret sauce . . . as long as you get the temperature of the chile to 165° F.
- Add as a topping to burgers, sandwiches or use in dressings, marinades, salsas, chile butters, or desserts . . . as long as you cook to 165° F first.
- Enjoy New Mexico's favorite crop every which way . . . but always cook to 165° F!

*Our frozen green chile, like many frozen vegetables, is a
Non-Ready-To-Eat product.*

*Flame roasting enhances flavor but does
not cook the chile.*

*Like all Non-Ready-To-Eat products, proper cooking
is required before consumption.*

Remember: Keep it Frozen Until Used!