



Prepare **directly** from frozen

Jalapescos

Salmon or Saithe

Fast and **delicious**



Jalapescos Salmon or Saithe

The **crispy Jalapescos** are filled with either **tasty salmon** and **green jalapenos** or **tasty saithe** and **red jalapenos**. The unique combination of red and green jalapenos with Saithe or Salmon gives this **trendy crunchy bite** a delicious **medium hot flavour**.

Jalapescos cater for a **wide range of eating occasions** formal and informal as a **streetfood snack**, **appetizer** or as part of a buffet.

- **Fast and easy to prepare** in oven or frying oil (9 min.) - Pre-fried
- Preparation **directly from freezer** - no thawing
- **Many serving possibilities** - snack time, as an appetizer, side dish or as street food
- Ideal serving size - **delicate size**
- Jalapescos Saithe - **MSC certified Saithe**
- Delicious and tasty

Royal Greenland
**FIT FOR
FOODSERVICE
&
GASTRO**



Tip!
Fry the Salmon or Saithe Jalapescos for 9 min. at 165°C.
Put 2 Jalapescos on a stick. Serve with fresh fries and herbal dip, made from sour cream, tarragon, salt and pepper.



Saithe Jalapescos, red Jalapenos
Weight: 50g/pcs, 3 X 1 kg
Item number: 161 054 133

MSC certified Saithe mince with tomato cubes – breading with wheat flour, rye flour, barley and parsley



Salmon Jalapescos, green Jalapenos
Weight: 50g/pcs, 3 X 1 kg
Item number: 161 054 141

Salmon mince with squash cubes – breading with wheat flour, rye flour, garlic, onion, paprika and parsley

