The Art of Blending Tradition, Culture, and Cuisine

In New Mexico, green chile peppers form the culinary foundation for creating a tapestry of flavors found in our traditional recipes. Cervantes selects the finest New Mexico green chile, harvested at the peak of flavor and captures the essence of classic New Mexican cuisine with this flavorful and healthy salsa.

Three generations of our family continue to preserve and perfect authentic New Mexico chile recipes. Our New Mexico Green Chile Salsa is the result of this commitment to preserve time-honored recipes—many of which are more than 100 years old. Blended for today's healthier lifestyles, Cervantes salsas and sauces retain the richness of traditional flavors, but with less salt, fewer calories, and no fat or cholesterol.

We invite you to enjoy one of New Mexico's most celebrated foods with this all-natural salsa from the magical Land of Enchantment—a place with a passion for its world-famous cuisine, eclectic lifestyle, and artistic culture.

For great recipes, call 1-877-98CHILE or visit www.cervantessalsa.com

Nutrition Facts
Serv. Size 2T (30g)
Servings about 16
Calories 10
(Calories from fat 0)
Fat 0g 0%
Trans Fat 0g 0%
Sodium 135mg 6%
Total Carb. 2g 1%
Sugars 1g 0%

Shake Well
Refrigerate after opening.
Distributed by
Cervantes Food Products, Inc.
5803 Gibson SE
Albuquerque, NM 87108

Authentic New Mexican
Cervantes

Made with Natural Ingredients
Tomatoes, New Mexico Green Chile, Onions, Garlic, Salt, and Spices.
The Art of Blending Tradition, Culture, and Cuisine

In New Mexican cuisine, centuries of influence from Native American, Spanish, Mexican and Northern European traditions create a tapestry of flavors. The culinary foundation - the native chile pepper - rich in color, texture, flavor, and aroma serves as our Spice of Life.

For over 30 years, our family has proudly served this artistic blend of native ingredients at our restaurant in Albuquerque. Now, three generations lovingly preserve our heirloom recipe in this award-winning chile sauce.

We invite you to enjoy one of New Mexico's most celebrated foods with this essential, all-natural ingredient from the magical Land of Enchantment - a place with a passion for its world-famous cuisine.

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Nutrition Facts
Serv. Size 1/4c (67g) Servings (8)
Calories 5
Total Fat 0g 0%
Trans Fat 0g 0%
Sodium 320mg 13%
Total Carb. 0g 0%
Protein 0g 0%

Shake Well
Refrigerate after opening

Manufactured by
Cervantes Food Products, Inc.
5801 Gibson SE
Albuquerque, NM 87108

52074-31579
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(Made with Natural Ingredients)
Flame-Roasted New Mexico Green Chile, Tomatoes, Lemon, Juice, Salt, Garlic, Unbleached Flour.
Contains Wheat

Nutrition Facts
Amount/Serving % DV
Serv. Size 1/4c (59g)
Servings (8)
Calories 15
(Servings from fat 0)
Total Fat 0g 0%
Trans Fat 0g 0%
Calories from fat 0g 0%
Sodium 170mg 7%
Total Carb. 2g 1%
Protein 0g 0%
Vitamin A 4% • Vitamin C 15% • Calcium 0% • Iron 2%

Shake Well.
Refrigerate after opening.

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