



932981 - MCCORMICK CULINARY GROUND ANCHO CHILE PEPPER 16 OZ

Mccormick Culinary Ground Ancho Chile Pepper delivers superior quality and uniqueness to recipes: • McCormick Culinary Ground Ancho Chile Pepper offers a sweet fruity, yet earthy flavor and milder heat. • Sourced especially for chefs, McCormick Culinary Ground Ancho Chile Pepper starts with careful sourcing and perfectly drying authentic ancho chile peppers that are then finely and uniformly ground into a powdery texture for optimal performance. • McCormick Culinary Ground Ancho Chile Pepper is kosher with no MSG added. • Our global sourcing enables unparalleled control and understanding of our supply chain, ensuring every product delivers a pure and consistent flavor. • There are 6/16 oz. containers in a case. Our 16 oz. size fits right in with any back-of-house spices and seasonings collection. • Perfect for adding to Mexican-inspired dishes like tacos, burritos and fajitas or to a variety of soups, sauces and marinades.

Brand: McCormick®



Nutrition Facts

Serving Size 0.7g (0.7g)
Servings Per Container: 647

Amount Per Serving

Calories 0

% Daily Value*

Total Fat 0g 0%
Saturated Fat 0g 0%
Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Potassium 0mg 0%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 0g

Vitamin A 0% • Vitamin C

Calcium 0mg • Iron 0mg

Vitamin D 0mcg •

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbs.		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients

Ingredients: Ancho Chili Peppers & Silicon Dioxide (Added To Make Free Flowing).

Case Specifications

GTIN	10052100329816	Case Gross Weight	7.35 LB
Pack Size	6 / 1LB	Case Net Weight	6 LB
		Case L,W,H	8.44 IN, 8 IN, 8.31 IN
Tie x High	26 x 5	Cube	0.33 CF

Preparation and Cooking

No preparation necessary. McCormick Culinary Ground Ancho Chile Pepper is ready to use in a variety of recipes for that extra kick. Use the top to dispense as little or as much as you desire with our convenient shaker or spoon dispensing options.

Serving Suggestions

Mccormick Culinary Ground Ancho Chile Pepper adds a mild kick to: • Fresh, seasoned angus burger topped tortilla crisps, guacamole pico de gallo, melted cheese, and ancho chile lime crema • Spicy shrimp salad Ancho chile shrimp and fresh avocado over a tossed blend of crisp lettuce and cabbage, cheddar cheese, fresh pico de gallo, crispy tortilla strips, cilantro, and a spicy chipotle dressing • Chili cheese fries topped with cheddar cheese sauce and a smoked and slow braised beef chili with ancho and chile de arbol peppers • Shrimp fajitas with ancho butter • Ancho-rubbed salmon served with mashed potatoes and fire-roasted vegetables • Cilantro lime rice bowl with chicken strips tossed in ancho lime sauce, pico de gallo, handcrafted guacamole and a squeeze of fresh lime

Packaging and Storage

Mccormick Culinary Ground Ancho Chile Pepper has a shelf life of 720 days when tightly closed and stored in a cool, dry place to protect against flavor loss and moisture. Avoid exposure to heat, humidity, direct sunlight and fluorescent light to maintain flavor and color. Always use dry measuring spoons and cups to ensure optimal product integrity.

Allergens

FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives

Nutritional Claims: Kosher YES-K