



# **Blueberry Blintzes**

- A delicious blend of fresh blueberries wrapped in a light crepe
- Great as a main dish, side dish, breakfast, or dessert
- Prepare in oven or on flat top grill
- $\succ$  Kosher certified 0

# **OFK Blueberry Blintz (2.25oz) White Leaf**

Pack Size - 12/12/2.25 oz. 1 00 41641-10303 0

#### **Nutrition Facts** 2 blintzes (122g) Serving size Amount per serving Calories % DV\* Total Fat 2.5g 4% 0% Saturated Fat 0g Trans Fat Og Cholesterol 20mg 6% Sodium 150mg 6% Total Carbohydrate 36g 13% Dietary Fiber 1g 5% Total Sugars 15g Includes 12g Added Sugars 24% Protein 3g Vit. D 0.1mcg 0% • Calcium 10mg 0% Iron 0.7mg 4% Potas. 60mg 0% \*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### INGREDIENTS

**Crepes:** Water, Wheat Flour, Corn Starch, Egg Whites, Whole Eggs, Canola Oil, Dextrose, Unbleached Soy Lecithin, Modified Corn Starch, and Salt.

Filling: Blueberries, Water, Sugar, Modified Corn Starch, Lemon Juice and Salt.

Allergen Information: Contains Wheat, Eggs, and Soy

## DIRECTIONS

SKILLET: In skillet, heat ample amount of cooking oil or butter to cover surface. Add frozen blintzes. Over medium heat, lightly brown on each side, turning occasionally until warmed through.

OVEN: Preheat oven to 400°F. Place frozen blintzes on lightly oiled baking sheet. Bake for 10 minutes, then turn blintzes over and bake for an additional 3 minutes.