

REHEATING INSTRUCTIONS FOR TAMALES, ENJOY!

STEAMER

1. Fill the bottom of the steamer pot with water, making sure it doesn't touch the steaming basket or rack. Bring the water to a boil.
2. Place the tamales in the steamer basket or on the rack, keeping them in their corn husks. Arrange them standing up if possible, with the open ends facing up, to allow steam to circulate evenly.
3. Cover the pot with a lid. Reduce the heat to medium and steam the tamales for about 20-30 minutes. For frozen tamales, steam for 40-45 minutes.
4. Carefully open one tamal to check if it's heated through. If not, steam for an additional 5-10 minutes as needed.
5. Once heated, remove the tamales from the steamer, let them cool slightly, then unwrap and serve.

OVEN

1. Set your oven to 350°F (175°C).
2. Leave the tamales in their corn husks and wrap in aluminum foil to keep them moist.
3. Place the wrapped tamales on a baking sheet in a single layer.
4. Place the baking sheet in the oven and heat for 30-35 minutes.
5. Carefully unwrap one tamal to check if it's heated through. If not, rewrap and heat for an additional 5-10 minutes as needed.
6. Once heated, remove from the oven, unwrap the foil, let them sit for a couple of minutes and serve.

MICROWAVE

1. Remove from package but keep the corn husks on.
2. Wrap a couple of tamales in a damp paper towel to keep them moist.
3. Place tamales in a single layer on a microwave-safe plate.
4. Heat on medium or high power for 1-2 minutes.
5. If not fully heated, continue in 30-second increments until hot.
6. Let them sit for a minute to distribute heat evenly.
7. Remove paper towel and husks, then enjoy.

***WE HIGHLY RECOMMEND TO THAW OUT FROZEN TAMALES
IN THE FRIDGE OVERNIGHT BEFORE HEATING THEM UP.**