

Product Handling Instructions

KRONOS FALAFEL BALLS

Kronos pre-formed Falafel Balls are available in the perfect portion size of .8 oz. A delicious mix of deep fried chick peas, onions, parsley and an ideal blend of spices. Our Falafel Balls can be served with a variety of toppings or sides, including Tahini or Tzatziki Sauce. This Mediterranean specialty is a delicious vegetarian addition to any menu.

THAWING

For best results thaw in cooler before reheating.

HEATING

Deep Fryer (Preferred Method): Preheat deep fryer to 350° F. Place Falafel Balls in fryer for 2-3 minutes or until golden brown. Do not overcook. Falafel Balls should remain moist. Remove from fryer and serve as desired.

Microwave: Place four thawed Falafel Balls on a microwave safe dish and heat on high for 1 minute. If froze, heat on high for 2 minutes. Let stand in microwave for 30 seconds. Remove and serve as desired.

Conventional Oven: Preheat oven to 375°F. Place thawed Falafel Balls on a baking sheet and heat for 5-6 minutes (7-10 minutes if frozen) or until product reaches an internal temperature of 165° F. Turn Falafel Balls halfway through heat time for a crispier product. Remove and serve as desired. *Oven temperatures may vary, adjust time and temperature as needed.