

This week, we're highlighting some of our Cinco de Mayo specialties. From locally-made tortilla chips to fresh, authentic salsas, Ingardia Bros. Produce is proud to be the one-stop-shop for all your Cinco de Mayo needs!



Chips & Salsa

El Metate tortilla chips are locally made in Santa Ana. These authentic tortilla chips are golden, crunchy, and lightly salted. They're essential to any Cinco de Mayo fiesta. Serve them alongside our Ingardia Bros. chunky, fresh medium-heat salsa.

El Metate Tortilla Chips 9 14oz bags or 2 5lb bags El Campestre Fresh Salsa 1gal

Fresh Pico de Gallo

We know Cinco de Mayo can be one of the busiest days of the year, which is why we're doing the prep work for you! Imagine the time you'll save with our made-to-order fresh pico de gallo. We offer a perfect blend of onion, tomato, cilantro & jalapeño.

Fresh Pico de Gallo 5lb tray



Mexican Cheeses

Cotija is a flavorful semi-hard crumbly cow's milk cheese and works well over tacos, beans, soups, and casseroles. Oaxaca cheese is a white, semi-hard cheese similar to unaged Monterey Jack but with a mozzarella-like string cheese texture that melts beautifully in grilled cheese sandwiches and quesadillas. Queso Fresco, or "fresh cheese," is fresh, bright, milky, and mild in flavor. It contrasts heavier dishes like enchiladas or huevos rancheros but can compliment something equally light, like salads or grilled vegetables.



Grated Cotija 5lbs
Oaxaca Cheese 2-5lbs
Queso Fresco 2 10oz or 12lbs



Cheddar & Jack Cheese

Our pre-shredded 50/50 blend of Cheddar and Jack cheeses will save your kitchen valuable time on Cinco de Mayo. Add this delicious blend to nachos, enchiladas, tacos, salads, and more. Both regular and finely shredded bags of this blend are available.

Shredded 50/50 Cheddar/Jack Cheese 5lb bag

Jalapeño & Serrano Chiles

These spicy peppers are excellent fresh, minced for fresh salsas, or sliced to top tacos and enchiladas. Both jalapeños and serrano chiles are also perfect for grilling. A few moments over an open flame can transform their flavors completely, adding a deeper smokey level to their spicy flavor.







Avocado Pulp

The cost-effective alternative to avocado is fresh-frozen avocado pulp. It is enhanced with just a touch of lime juice and sea salt. Easy to use, this avocado pulp will save you time as it is already ready to be incorporated into quacamole, a nacho plate, or a taco spread.

Frozen Avocado Pulp Chunks 6 2lb containers per case