



For Immediate Release

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**Tambobamba Celebrates Cinco de Mayo with
All-Natural Latin American and Caribbean Cuisine**
Gluten-free and vegetarian Nuevo Latino Cuisine now available nationwide

Boulder, Colo. (Apr. 17, 2007) – Tambobamba, from Nuevo Latino Natural Foods, Inc., commemorates Cinco de Mayo 2007 with its line of all-natural, vegetarian and easy-to-prepare Latin American and Caribbean side dishes and meals – now available nationwide.

“Tambobamba products truly capture the exotic and ethnic flavors created by our Latin American and Caribbean neighbors,” says Jim Hoagland, founder of Nuevo Latino Natural Foods. “And, given the upcoming holiday, it’s the perfect time to honor these Latin American friends and their influences. Tambobamba products provide the perfect Nuevo Latino twist to any Cinco de Mayo celebration – as a ready-in-ten-minutes side dish or as a great tasting, authentic entree.”

In honor of Cinco de Mayo, Tambobamba offers this unique and easy-to-prepare recipe sure to be the hit of any festive celebration:

Tambobamba Cuban Chicken Burritos

1 package Tambobamba Cuban Black Beans and Rice

1/2-pound cooked chicken, cut into chunks

1 medium tomato, diced

1 medium ripe avocado, pitted, peeled and diced

8-ounces queso fresco, crumbled (a soft and mild white cheese from Mexico)

Salsa

Parsley, chopped

4 large (8 or 9-inch) flour tortillas

Prepare Tambobamba Cuban Black Beans and Rice according to cooking directions on box.

Add the cooked chicken, tomato, and avocado to the prepared rice and beans and mix the ingredients together.

Warm tortillas by covering with a damp paper towel and microwaving for 30 seconds.

Spoon about 1/2 cup of the filling into the center of the warmed tortillas.

Sprinkle about 2 ounces of the queso fresco on top of the filling.

Garnish with salsa and parsley.

Fold and roll tortilla around the filling.

Makes 4 burritos.

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Available in three varieties - Jamaican Rice and Beans, Caribbean Rice Pelau and Cuban Black Beans and Rice – Tambobamba products provide a convenient and exotic culinary adventure to those who are in a hurry, but don't want to sacrifice great taste and fine ingredients.

About Tambobamba & Nuevo Latino Natural Foods

Based in Boulder, Colo., Nuevo Latino Natural Foods, Inc., is a privately-held food manufacturer that is passionate (some might say “loco”) about providing consumers with convenient ways to enjoy great tasting, all-natural Latin American and Caribbean cuisine. Named after a well-known tambo (or inn) along the Inca Trail in Peru, Tambobamba (part of the Nuevo Latino Natural Foods family) is a line of all natural, gluten-free and vegetarian Latin American and Caribbean side dishes and meals. Ready in just ten minutes, Tambobamba products are easy-to-prepare contemporary versions of authentic recipes from the region. Tambobamba is sold regionally at Whole Foods Market, Wild Oats, Henry's, Central Market, Vitamin Cottage, Ukrops, Lunds, Byerly's and nationally at other fine natural food groceries and specialty retailers. For more information, visit www.tambobamba.com.

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