

STANDARD RECIPE INFORMATION

ITEM / FOOD *Refried Beans (santiago)*

RECIPE 131

HACCP PROCESS 2

PACK SIZE 1 bag (28.1oz)

WGT. / MEASURE OF PACK 28.1oz 6/cs

TOTAL YIELD 1 bag yield 23 servings

PAN SIZE 1/2 4 inch hotel pan

SERVING UTENSIL #8

WGT. / MEASURE OF SERVING

INGREDIENTS	WGT. / MEASURE	METHOD
refried beans (dry)	1 pkg	
boiling hot water	1/2 gallon	
options		
bowl		
refried beans	#8	cooked as directed
brown rice	#8	cooked as directed
corn	#8	cooked as directed
wrap		
10 inch tortilla wrap		
refried beans	#8	cooked as directed
brown rice	#16	cooked as directed
corn	#16	cooked as directed
salsa	#16	

PREPARATION:

place 1 pkg of dry refried beans in 1/2 4 inch hotel pan

add 1/2 gallon of hot/ boiling water to pan

cover and let stand for 25 minutes

Bowl- 16oz container layere ingredients as listed

wrap- foil wrap

offer #16 plain greek yogurt- usda salsa- usda shredded cheese