

# V-225 Saucey Refried Beans

<b>Servings:</b>	25.00
<b>Serving Size:</b>	3.00 3/4 cup
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Saucey Refried Beans

## Nutrition Information

<b>Calories</b>	237.60	<b>Protein</b>	14.24g
<b>Fat</b>	17.40g	<b>SaturatedFat</b>	11.56g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	57.60mg
<b>Carbohydrates</b>	8.24g	<b>Fiber</b>	2.08g
<b>Sugar</b>	1.28g	<b>Sodium</b>	457.60mg
<b>Iron</b>	0.55mg	<b>Vitamin C</b>	0.07mg
<b>Vitamin A</b>	539.52IU	<b>Calcium</b>	391.90mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
<b>2 Package</b>	703753	BEAN REFRD VEGTAR 6-27.09Z SANTG	<p>RECONSTITUTE</p> <p>1: Pour 1 gallon boiling water into 4" deep steam table pan.</p> <p>2: Quickly pour 2 full pouches of beans into water and cover.</p> <p>3: Allow beans to sit for 25 minutes on steam table.</p>
<b>1 Quart</b>	150570	SALSA 6-10 COMM	
<b>12 Ounce</b>	150250	CHEESE CHED MLD SHRD 4-5 LOL	
<b>3 Tablespoon</b>	126993	SPICE ONION POWDER 19Z TRDE	
<b>1 Gallon</b>		Water	

## Preparation Instructions

Wash hands

1. Prepare beans according to package directions.
2. Stir in the salsa and onion powder.
3. Sprinkle cheese over the top and recover.

Provides 5/8 cup peas/beans and 1/8 cup red/orange vegetable.

CCP: Hold at 135 degrees or higher for serving.