

REFRIED BEANS WITH CHEESE (CANNED BEANS)

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
164 cal	18 g	10 g	6 g	23 mg	426 mg	139 mg

Ingredient

BEANS,REFRIED
 CHILI POWDER,DARK,GROUND
 HOT SAUCE
 GARLIC POWDER
 CHEESE,CHEDDAR,SHREDDED
 COOKING SPRAY,NONSTICK
 CHEESE,CHEDDAR,SHREDDED

Weight

24 lbs
 3-1/8 oz
 1 oz
 1/3 oz
 1 lbs
 2 oz
 2 lbs

Measure

2 gal 2-7/8 qts
 3/4 cup
 2 tbsp
 1 tbsp
 1 qts
 1/4 cup 1/3 tbsp
 2 qts

Issue

Method

- 1 Add chili powder, garlic, cheese and hot sauce to canned beans. Mix well.
- 2 Lightly spray each steam table pan with non-stick cooking spray. Spread an equal quantity of bean mixture in each sprayed pan. Bake in 350 F. oven for 30 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Sprinkle an equal quantity of cheese over bean mixture in each pan. CCP: Hold at 140 F. or higher for service.