



# SCHOOL LUNCH *All Star*



★ LUNCH IS A WHOLE NEW GAME ★

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BASIC AMERICAN FOODS™

## Santiago®

SPEED SCRATCH BEANS



# SANTIAGO® SPEED SCRATCH BEANS STEP UP TO THE LUNCH PLATE.

Planning menus doesn't have to be a game of hit or miss.

That's why operators like you trust Santiago® Beans to step up to the lunch plate – **every time**. We offer healthful beans that meet nutrition guidelines with a tasty flavor kids love.

## The result?

A home run lunch solution. Add your creativity and a couple of pantry items to create hundreds of easy-to-prepare menu ideas that save time and labor. **From burritos, tacos, dips, pastas and more, Santiago® Beans offer you the flexibility you need and the variety your students crave.**



## QUICK, EASY PREP!

1

Pour beans from safe, easy-open pouch.



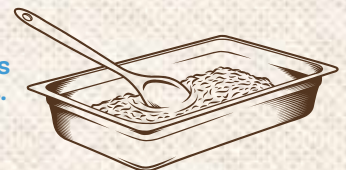
2

Add boiling water.



3

Set and serve in as little as 5 minutes.





WHO'S ON FIRST?

## NUTRITION

**Santiago® Beans are the stars on menus nationwide.**

That's because they are a healthy source of protein and nutrients that fit with new USDA nutrition standards. **Add more legumes to your menu with ease.** Turn "Meatless Monday" into students' favorite day of the week!

EASY PREP

## IT'S A HIT!

**Create delicious lunch entrées in a flash with Santiago® Beans.**

It's a simple 3-step prep process - just add water, set and serve—all in one-pan-convenience. We've done the hard work for you - we wash, soak, cook, season and dry our beans to save you valuable time and labor. And, you'll never have to worry about scorching or burning. **You'll hit it out of the park every time!**

ALL STAR

## POUCHES!

**Our easy open pouches are the stars on the field.**

They're easier to handle and are less than half the weight of aluminum cans. Plus, they reduce solid waste. Flavor is always held intact without that residual metal can taste. **That's all-star innovation at play.**







SPEED SCRATCH BEANS

# All Star

RECIPE IDEAS

★ NUTRITION PACKED ★

★ SIMPLE PREP ★

★ KID APPROVED ★



**B**AKED BLACK BEANS  
w/ LATIN SPICES



**R**EFRIED BEAN AND  
SALSA DIP



**R**EFRIED BEAN  
TACO RONI



**C**ORN AND BEAN  
ENCHILADA



**REFRIED BEAN AND SALSA DIP**

**PREP** · 10 min. **YIELD** · 20, half-cup servings

**INGREDIENTS**

- 1 pkg **Santiago® EXCEL® Refried Beans (82948)**
- 4 lbs **Salsa**

**DIRECTIONS**

1. Prepare beans according to package directions.
2. Stir together prepared beans and salsa in large mixing bowl until thoroughly combined.
3. Portion 4-oz (½ cup) in 6-oz containers. Serve hot or chilled with tortilla chips on the side.

**RECIPE NUTRITIONALS\*** (based on half-cup serving)

Calories	Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)
100	2.5	1	0	550
Total Carb (g)	Fiber (g)	Protein (g)	Calcium %	Iron %
15	5	5	4	6

\*Does not include tortilla chips.

**BAKED BLACK BEANS w/ LATIN SPICES**

**PREP** · 10 min. **YIELD** · 20, half-cup servings

**INGREDIENTS**

- 1 pkg **Santiago® Seasoned Black Beans (60045)**
- ½ c **Brown sugar**
- 2 tsp **Cumin**
- 2 tsp **Chili powder**
- 2 qt **Hot water (170°–190°F)**

**DIRECTIONS**

1. Heat convection oven to 350°F.
2. Stir together beans, sugar, cumin, chili powder and water in 6-inch deep, third-steamtable pan. Cover with parchment paper and then foil.
3. Bake until beans are fully hydrated and mixture is thick, about 20 min.
4. Remove from oven, uncover, stir and let rest 5 min in steam table before serving.

**RECIPE NUTRITIONALS** (based on half-cup serving)

Calories	Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)
160	1	0	0	440
Total Carb (g)	Fiber (g)	Protein (g)	Calcium %	Iron %
31	8	8	4	10

**CORN AND BEAN ENCHILADA**

**PREP** · 10 min. **YIELD** · 40, 6-oz. servings

**INGREDIENTS**

- 1 pkg **Santiago® EXCEL® Refried Beans (82948)**
- 40 ea. **Corn tortillas, 6-in round**
- 2 lb **Corn kernels, frozen**
- 2 cans **Green enchilada sauce (1 lb 12 oz)**
- 2 pkg **Queso fresco cheese, grated (10 oz)**

**DIRECTIONS**

1. Heat convection oven to 350° F.
2. Prepare beans according to package directions.
3. Grease two, 2½-inch deep, full steamtable pans with pan spray. Line bottom of each pan with 10 corn tortillas, slightly overlapping each other.
4. Spread half of the prepared beans atop corn tortillas, top with half of the corn and 10 tortillas. Spread one can of the green enchilada sauce on top of tortillas. Repeat with remaining steamtable pan, tortillas, beans, corn and enchilada sauce.
5. Bake uncovered, until heated through and tortillas are soft, about 30 min. Top each casserole with half of the cheese and hold hot in steam table until ready to serve.

**RECIPE NUTRITIONALS** (based on 6 oz. serving)

Calories	Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)
200	4.5	1.5	0	440
Total Carb (g)	Fiber (g)	Protein (g)	Calcium %	Iron %
33	5	7	4	6

**REFRIED BEAN TACO RONI**

**PREP** · 15 min. **YIELD** · 60, 6-oz. servings

**INGREDIENTS**

- 1 pkg **Santiago® Seasoned Vegetarian Beans (10166)**
- 1 lb **American cheese, grated**
- 6 lb **Dry, whole grain pasta**
- 2 c **Salsa**
- 1½ lb **Fresh spinach, cleaned**
- 2½ qt **Hot water (170°–190°F)**
- 1 lb **Parmesan cheese, grated, optional**

**DIRECTIONS**

1. Heat oven to 350° F.
2. Stir beans, salsa, water and American cheese in 4-inch deep, half-steamtable pan until cheese has melted, about 1 min. Cover and bake until beans are fully hydrated, about 25 min. Remove from oven and stir until smooth. Hold hot in steam table.
3. Boil pasta according to package instructions, drain and toss while hot with spinach in a large mixing bowl until spinach is slightly wilted. Transfer to steamtable pan and hold hot.
4. Portion pasta and top with sauce. Serve with parmesan cheese if desired.

**RECIPE NUTRITIONALS** (based on 6-oz serving)

Calories	Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)
270	5	3	0	500
Total Carb (g)	Fiber (g)	Protein (g)	Calcium %	Iron %
44	7	14	15	15

# SANTIAGO® BEANS PRODUCT INFORMATION

BAF #	DESCRIPTION	SIZE	PACKAGE FORM	GROSS WT. (LB.)	YIELD / CASE (LBS)	PKG	CASE	MIN. / SERVE	KOSHER	ALLERG.
82948	EXCEL® Refried Beans - Smooth	6 / 29.77 oz.	Pouch	12.1	35.4	21	126	5		
11398	EXCEL® Refried Beans - Smooth	1 / 50 lb.	Bag	50.68	157	560	-	5		
10302	Smart Servings™ Vegetarian Low Fat Refried Beans w/Whole Beans	6 / 26.25 oz.	Pouch	10.78	34.2	20	120	25		
67245	Refried Beans w/Whole Beans	6 / 29.77 oz.	Pouch	12.1	34.2	20	120	25		Soy, Wheat
42878	Refried Beans w/Whole Beans	1 / 50 lb.	Bag	50.68	157	560	-	25		
54914	Vegetarian Refried Beans w/Whole Beans	6 / 29.10 oz.	Pouch	11.09	34.2	20	120	25		
68350	Vegetarian Refried Beans w/Whole Beans	1 / 50 lb.	Bag	50.68	157	560	-	25		
10166	Seasoned Vegetarian Refried Beans w/Whole Beans	6 / 28.10 oz.	Pouch	11.47	34.8	20	120	25		
60045	Seasoned Black Beans	6 / 26.90 oz.	Pouch	10.81	34.2	20	120	25	Pareve OU	
10298	QUICK-START® Chili w/Red Beans	6 / 20.80 oz.	Pouch	8.51	36.6	9	54	15	Pareve OU	
82765	QUICK-START® Chili w/Red Beans	1 / 30 lb.	Bag	30.39	-	291	-	15	Pareve OU	

## PRODUCT NUTRITIONALS

	SERVING SIZE	CALORIES	FAT (g)	SATURATED FAT (g)	TRANS FAT (g)	SODIUM (mg)	POTASSIUM (mg)	FIBER (g)	PROTEIN (g)	CALCIUM %	IRON %
EXCEL® Refried Beans - Smooth	half-cup	160	4.5	1.5	0	530	380	8	8	4	10
Smart Servings™ Vegetarian Low Fat Refried	half-cup	140	1	0	0	330	400	8	8	4	10
Vegetarian Refried Beans w/Whole Beans	half-cup	140	1.5	0	0	490	380	8	8	4	10
Seasoned Vegetarian Refried Beans	half-cup	140	1.5	0.5	0	580	400	8	8	4	10
Refried Beans w/Whole Beans	half-cup	170	4.5	1.5	0	510	400	8	8	4	10
Seasoned Black Beans	half-cup	140	1	0	0	430	330	8	8	4	10
QUICK-START® Chili w/Red Beans	one-cup	240	1.5	0	0	630	490	11	12	8	25

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