

Santiago

SPEED SCRATCH BEANS

All Star

RECIPE IDEAS

★ NUTRITION PACKED ★

★ SIMPLE PREP ★

★ KID APPROVED ★



BAKED BLACK BEANS
w/ LATIN SPICES



REFRIED BEAN AND
CHEESE DIP



SALSA AND REFRIED
BEAN DIP



TACO RONI



CORN AND BEAN
ENCHILADA

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.

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SALSA AND REFRIED BEAN DIP

PREP • 10 min. YIELD • 40, half-cup servings

INGREDIENTS	1 pkg	Santiago® EXCEL® Refried Beans (82948)
	1 jar (4 lb)	Prepared salsa

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

REFRIED BEAN AND CHEESE DIP

PREP • 10 min. YIELD • 20, half-cup servings

INGREDIENTS	1 pkg	Santiago® EXCEL® Refried Beans (82948)
	3 c	Queso fresco, grated
	20 bags	Individual-serve pretzels

- DIRECTIONS
1. Prepare beans according to package directions.
 2. Stir cheese into hot beans.
 3. Portion 4-oz (½ cup) prepared beans into 6-oz serving containers.
 4. Refrigerate until ready to serve. Serve with pretzels

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	(1 lb 12 oz) Green enchilada sauce
	2 pkg	(10 oz) Queso fresco cheese, grated

- 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.

TACO RONI

PREP • 15 min. YIELD • 60, 6-oz. servings

INGREDIENTS	1 pkg	Santiago® Seasoned Vegetarian Beans (10166)
	2 c	Jarred salsa
	2½ qt	Hot water (170°–190°F)
	1 lb	American cheese, grated
	6 lb	Dry, whole grain pasta, prepared according to package instructions
		1½ lb
	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.