



Pulled Pork Taco Salad with Black Beans

Shredded smoked pork combined with fresh vegetables and black beans garnished with sliced avocado and crispy tortillas, drizzled with Chipotle ranch.

Prep Time: 40 min.

Cook Time: 5 min.

Yield: 24, taco salads

- Black bean mentions rose 12% across menus over the past two years.
- Avocado mentions increased by 14% on side dish menus across the Top 500 U.S. chains since 2013.
- Americans consuming Mexican food at least once every two weeks rose by 8.3% since 2004.

*Sources: Technomic, 2014; NPD Group, 2014; Technomic, 2015

INGREDIENTS

1 pch	Santiago® Seasoned Vegetarian Black Beans, prepared	2 cup	Tomatoes, small diced
24 each	Tostada bowls	4 1/2 lb	Pulled pork, hot
3 lb	Mesclun	6 each	Avocado, sliced
6 each	Romaine hearts, chopped	9 cup	Chipotle ranch
2 cup	Onions, minced		

INSTRUCTIONS

1. Prepare Santiago® Seasoned Vegetarian Black Beans according to package directions.
2. Once beans are ready, place tostada bowl on each plate and fill with mixture of ½-cup beans, ½-cup mesclun and ½-cup romaine hearts. Place a small amount of onions and tomatoes on top of each tostada bowl.
3. Cover with hot pulled pork. Garnish with 3 slices of avocado and drizzle with 3-oz of Chipotle ranch on top. Serve.

NUTRITIONAL INFORMATION PER SERVING

Calories - 900

Fat - 65 g

Iron - 25 %

Vitamin A - 60 %

Protein - 33 g

Carbs - 49 g

Sodium -1680 mg

SatFat - 12 g

Fiber - 13 g

Sug. Menu Price \$7.49

Approx. Cost \$2.11

PROFIT \$5.38