

# Chipotle Chicharrones Refried Beans



## Menu Description:

Traditional refried beans mixed with spicy chipotle and crisp pork skin, topped with a Mexican-style melting cheese.

Suggested Menu Price: \$2.99

Prep Time: 10 minutes

Approx. Cost: \$0.48

Cook Time: 10 minutes

PROFIT: \$2.51

Yield: 40 servings, half-cup each

## INGREDIENTS:

- 2 pouches Santiago® Refried Beans (any type), prepared
- 1/4 cup Chipotle pepper in adobo, puréed
- 1 cup Chicharrones or pork rinds, crumbled
- 2 cups Mexican-style melting cheese, shredded (Chihuahua, Oaxaca, Monterey Jack, etc.)

## INSTRUCTIONS:

1. Prepare Santiago® Refried Beans according to package directions in a full-steamtable pan. Hold in a steamtable or warming cabinet until fully refreshed.
2. Fold in chipotle and pork rinds, stirring thoroughly.
3. Top with cheese. Cover and hold until cheese is fully melted, about 5 min. Place in steamtable and serve.

## NUTRITIONAL INFORMATION PER SERVING:

Calories – 210

Carbs – 25 g

SatFat – 3 g

Fat – 7 g

Sodium – 610 mg

Fiber – 9 g

Iron – 10 %

Vitamin A – 0 %