

000652 - BEANS A LA CHARRA, IRVING ISD

Source: IRVING ISD Number of Portions: 50 Size of Portion: 1/2 CUP

Components:

Recipe Subgroups: Vegetable, Legumes **Attributes:**

Printed 4/14/2015

Meat/Alt: Grains: Fruit:

Vegetable: 0.5 cup

Milk:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
016042 BEANS,PINTO,MATURE SEEDS,RAW	5 lbs	Day Before: 1. Clean and wash beans. 2. Place beans in container for soaking. 3. Add water to container at least 2 inches above beans (about 3/4 qt cold water per lb). 4. Cover. Let stand overnight. Day of:
002020 GARLIC POWDER	1 1/2 Tbsp 2 tsp 12 ozs 8 ozs 2 lbs + 5 ozs 3/4 cup	1. Drain beans and place in pot or tilt skillet. 2. Chop bacon, onion, tomatoes, and cilantro. 3. Add chopped bacon and veggies to pot or tilt skillet along with spices. 4. Add water 2 inches above mixture (about 6 cups per lb of beans.) 5. Bring water to a boil. 6. Cover and reduce to a simmer for 1 hour and 15 minutes, or until beans are tender (beans should easily mash with a fork). CCP: Heat to 135° F or higher. CCP: Hold at 135° F or higher.
		To Serve: 1. Serve 1/2 cup beans a la charra to each customer. CCP: Hold for hot service at 135° F or higher

*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	200 kcal	Cholesterol	9 mg	Protein	12.28 g	Calcium	62.38 mg	16.99% Calories from Total Fat
Total Fat	3.78 g	Sodium	453 mg	Vitamin A	13.0 RE	Iron	2.39 mg	5.62% Calories from Saturated Fat
Saturated Fat	1.25 g	Carbohydrates	29.88 g	Vitamin A	175.3 IU	Water ¹	*29.04* g	*0.00%* Calories from Trans Fat
Trans Fat1	*0.00* g	Dietary Fiber	7.41 g	Vitamin C	6.1 mg	Ash ¹	*2.43* g	59.62% Calories from Carbohydrates

24.50% Calories from Protein

- *N/A* denotes a nutrient that is either missing or incomplete for an individual ingredient
- * denotes combined nutrient totals with either missing or incomplete nutrient data
- ¹ denotes optional nutrient values

Allergens								
Milk	Egg	Peanut	Tree Nut	Fish	Shellfish	Soy	Wheat	
NO	NO	NO	NO	NO	NO	NO	NO	
YES = Present NO = Absent ? = Undefined								