Grains: 2 oz eq S - starchy O - other A - additional	Recipe Name: Bean Tostada	File No:		
Partion Size: 2 each a #2 Cook & Serve Same Day USDA ICN Recipe Box Servings Per Pan: u #3 Includes Cooling Step USDA HON Recipe Box Servings Per Pan: USDA #1000365 Procedure USDA #100365 1.4d beans, onions, pepers, and spices to a large food processor. 2. On medium speed, slowly add the water into the processor, about 1-2 minutes until miture has a smooth consistancy. Pepers, Bell, Green, Raw, Diced 1 gt 2 cups 3 Place pureed bean mixture and tomato paste in a large stock pot. Cook our medium heat, covered, for 15 minutes. Stir occasionally. Chill Powder 3 Tbsp CCP: Heat to 165° For at least 15 seconds. Paprika 1 Tbsp CCP: Heat to 165° For at least 15 seconds. Onion Powder 1 Tbsp C.P: Heat to 165° For at least 15 seconds. Salt 2 tsp 5. For topping: combine the lettuce and tomatoes, toss lightly. Salt 2 tsp 5. For topping: combine the lettuce and tomatoes, toss lightly. Garrike Powder 3 tups 1 gallon 3 qt Peper, Ground, Black 1 qt 2 cups 4. Blostog # 10 scoop (-% cup), divide equally between two tostadas, about 1½ co of the lettuce tomato mixture. Chatarco, Romaine, Shredded 3 y libs 1 qt 2 cups Mated Component Contribution 1 yet cup 2	Grade Group (s): K-8, 9-12	HACCP Process		Recipe Adapted From:
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S O A 1% c 1% cup 1% c 1% cup Fruit: Saturated Fats (g): 3.14 g Grains: 2 oz eq Sodium (mg): 540.41 mg DG - dark green RO - red orange BPL - bean, peas, legumes S - starchy O - other A - additional	DG RO BPL Pan			
S O A 1% c 1% cup 1% c 1% cup Fruit: Saturated Fats (g): 3.14 g Grains: 2 oz eq Sodium (mg): 540.41 mg DG - dark green RO - red orange BPL - bean, peas, legumes S - starchy O - other A - additional	⅓ cup ⅓ cup ⅓ cup ⅧVolu	ne:		7
1/8 c 1/8 cup Calories: 333 kcal Fruit: Saturated Fats (g): 3.14 g DG - dark green RO - red orange BPL - bean, peas, legumes Grains: 2 oz eq Sodium (mg): 540.41 mg S - starchy O - other A - additional		tritional Analysis Bas	ed on Portion Size	1
Fruit: Saturated Fats (g): 3.14 g DG - dark green RO - red orange BPL - bean, peas, legumes Grains: 2 oz eq Sodium (mg): 540.41 mg S - starchy O - other A - additional	1/8 c 1/8 cup 🐼 Calo	ies: 333 kcal		7
Grains: 2 oz eq S - starchy O - other A - additional		ated Fats (g): 3.14 g		DG - dark green RO - red orange BPL - bean, peas, legumes
Based on USDA Food Buying Guide-RAW Calculated using NutriKids	Grains: 2 oz eq Sodi	ım (mg): 540.41 mg		S-starchy O-other A-additional
	Based on USDA Food Buying Guide-RAW	lated using NutriKids		



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