Recipe Name:	Refried Beans			
Ingredients	Portion (use these units: each, slices, cup (#scoop), oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	ltem #	Component (Office will fill in)
Refried Beans		Sysco		

Instructions

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage. *Include if applicable*: **Cooking details**

- a. pan type and size
- b. whether you line the pan with parchment paper
- c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- d. whether you cover with parchment paper and foil
- e. oven temperatures, cooking times
- f. internal temperature checks

Include if applicable: **Packaging information** (i.e. in an 18 oz clear plastic cup; in a large clear plastic "Smart Lock" container; wrap with Fresh Express parchment paper; wrap with blue foil)

Last step should be: Serve immediately OR store in refrigerator/warmer until serving

1: Add boiling water to the product

2: Ensure it heats evenly

3: Serve to Students

Yield:	50		
Recipe #: 32			