



**The Creative Cook**  
 Amy Harris  
 Recipe Standardization  
 NFSC 430

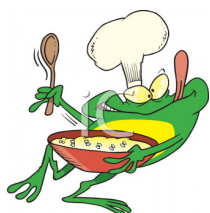
## Fiesta Layered Bean Dip

**Recipe Name:** Fiesta Layered Bean Dip (ORIGINAL RECIPE)

**Total Servings:** 50

**Serving Size:** 1/4 cup each

Ingredient	Amount	Directions
Pinto beans Taco seasoning	1 #10 can (3 quarts) 1 cup (5 ounces)	Rinse and drain pinto beans. Process beans and taco seasoning in food processor until smooth; spread on to bottom of 12x20x2-inch steamtable pan.
Sour cream Fat-free milk	2 cups 1/2 cup	Combine sour cream and milk in medium bowl; spread over the beans.
Salsa Lettuce Cheddar cheese, shredded Tomatoes, diced Black olives, sliced Baked tortilla chips	3 cups 3 quarts (1 1/2 lbs) 12 oz (3 cups) 1 cup (4 oz) 1 cup (4 oz) 1-1/2 lbs	Spoon salsa over; top with lettuce, cheese, tomatoes, and olives. Serve with tortilla chips.
<p><b>HACCP/Food Safety Notes:</b> Keep all perishable ingredients below 40 degrees F until ready to use. Wash hands before, during, and after preparation. Make sure to check expiration dates on all perishable ingredients and store the ingredients in appropriate locations. Wash all fruits and vegetables to get rid of any chemicals or microbes residing on the skin.</p>		



**The Creative Cook**  
 Amy Harris  
 Recipe Standardization  
 NFSC 430

## Fiesta Layered Bean Dip

**Recipe Name:** Fiesta Layered Bean Dip

**Total Servings:** 100

**Serving Size:** 1/4 cup each

Ingredient	Original Amount	Factor	Amount to Serve 100	Directions
Pinto beans	1 #10 can (3 quarts)	2	2 #10 cans (1 gal 2 qt)	Rinse and drain pinto beans. Process beans and taco seasoning in food processor until smooth; spread on to bottom of 2 - 12x20x2-inch steamtable pans.
Taco seasoning	1 cup (5 ounces)	2	2 cups (10 oz)	
Sour cream	2 cups	2	4 cups	Combine sour cream and milk in a large bowl; spread over the beans.
Fat-free milk	1/2 cup	2	1 cup	
Salsa	3 cups	2	6 cups	Spoon salsa over; top with lettuce, cheese, tomatoes, and olives. Serve with tortilla chips.
Lettuce	3 quarts (1 1/2 lbs)	2	6 quarts (3 lbs)	
Cheddar cheese, shredded	12 oz (3 cups)	2	24 oz (6 cups)	
Tomatoes, diced	1 cup (4 oz)	2	2 cups (8 oz)	
Black olives, sliced	1 cup (4 oz)	2	2 cups (8 oz)	
Baked tortilla chips	1 1/2 lbs	2	3 lbs	
<b>HACCP/Food Safety Notes:</b> Keep all perishable ingredients below 40 degrees F until ready to use. Wash hands before, during, and after preparation. Make sure to check expiration dates on all perishable ingredients and store the ingredients in appropriate locations. Wash all fruits and vegetables to get rid of any chemicals or microbes residing on the skin.				



**The Creative Cook**  
 Amy Harris  
 Recipe Standardization  
 NFSC 430

## Fiesta Layered Bean Dip

**Recipe Name:** Fiesta Layered Bean Dip

**Total Servings:** 150

**Serving Size:** 1/4 cup each

Ingredient	Original Amount	Factor	Amount to Serve 150	Directions
Pinto beans	1 #10 can (3 quarts)	3	3 #10 cans (2 gal 1 qt)	Rinse and drain pinto beans. Process beans and taco seasoning in food processor until smooth; spread on to bottom of 3 - 12x20x2-inch steamtable pans.
Taco seasoning	1 cup (5 ounces)	3	3 cups (15 oz)	
Sour cream	2 cups	3	1 qt 2 cups	Combine sour cream and milk in two large bowls; spread over the beans.
Fat-free milk	1/2 cup	3	1 cup 4 fl. oz	
Salsa	3 cups	3	9 cups	Spoon salsa over; top with lettuce, cheese, tomatoes, and olives. Serve with tortilla chips.
Lettuce	3 quarts (1 1/2 lbs)	3	2 gal 1 qt (4 lbs 8 oz)	
Cheddar cheese, shredded	12 oz (3 cups)	3	36 oz (9 cups)	
Tomatoes, diced	1 cup (4 oz)	3	3 cups (12 oz)	
Black olives, sliced	1 cup (4 oz)	3	3 cups (12 oz)	
Baked tortilla chips	1 1/2 lbs	3	4 lbs 8 oz	

**HACCP/Food Safety Notes:** Keep all perishable ingredients below 40 degrees F until ready to use. Wash hands before, during, and after preparation. Make sure to check expiration dates on all perishable ingredients and store the ingredients in appropriate locations. Wash all fruits and vegetables to get rid of any chemicals or microbes residing on the skin.