

Cooking for Kids

Recipe Sizing Report

000526 - Refried Beans CACFP :	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: No HACCP Process Number of Portions: 25 Size of Portion: 1/2 CUP	Meat/Alt: Grains: Fruit: Vegetable: 0.5 cup Milk:				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
016103 REFRIED BNS,CND,TRADITIONAL STYLE.... 051495 Salsa, Low-sodium, Canned.....	27 cups 1 7/8 cups	1. Place beans in a 4 inch hotel pan, or 12 x 20 inch pan, with salsa and mix until fully incorporated.
051556 Cheese, Cheddar, Yellow, Reduced Fat, Sh...	1 cups	2. Cover with foil and place in a 350° F oven for 30 minutes or until internal temperature reaches 165° F. Remove from oven and garnish with cheese then place in oven on warm setting until ready to serve.

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

Calories	251 kcal	Cholesterol	3 mg	Sugars	2.0 g	Calcium	*77.49* mg	22.15%	Calories from Total Fat
Total Fat	6.17 g	Sodium	1005 mg	Protein	13.97 g	Iron	*3.86* mg	8.22%	Calories from Saturated Fat
Saturated Fat	2.29 g	Carbohydrates	36.18 g	Vitamin A	*147.7* IU	Water ¹	*199.85* g	0.15%	Calories from Trans Fat
Trans Fat ²	0.04 g	Dietary Fiber	10.10 g	Vitamin C	*19.0* mg	Ash ¹	*4.40* g	57.75%	Calories from Carbohydrates
								22.30%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.