



OVERNIGHT REFRIED BEANS

SERVINGS: 63 SERVINGS

You can never go wrong adding refried beans to a burrito and more. With hints of garlic and onion powder this recipe has just the right amount of seasoning.

INGREDIENTS

1/2 gallon Beans, Pinto dried
 2 tablespoons Garlic, granulated
 2 tablespoons Spice, Onion powder
 1-1/2 tablespoon Spice, Salt Kosher
 1-1/2 gallon Water

INSTRUCTIONS

1. ****Soak beans in water overnight****
2. Drain beans and wash. Then place in kettle or pot.
3. Add water and garlic and onion (do not add salt yet) and simmer for 45 minutes or until beans are fully cooked and starting to fall apart.
4. Drain about half of the liquid. Then add salt and blend the beans with an immersion blender.
5. Store above 135° F until service.

RECIPE NOTES

Crediting: 1/2 cup beans is 1/2 cup of vegetable - or - 1/4 cup is 1 M/MA.

NUTRITION FACTS PER SERVING (4OUNCES)

This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.