

# Mexican Style Pinto Beans (Canned Beans)

Q-006-52  
Vegetables

Color Code: Green  
Sodium: Low

Yield: 100 Portions  
Each Portion: ½ cup (4-¼ oz)  
Time: 45 min.

## INGREDIENTS

Item	Measure	Weight	Approx issue
BEANS, PINTO, CANNED	1 gal + 1-¾ qt	9 lb 2 oz	2-½ No. 10 can
TOMATOES, CANNED, DICED	1-¼ gal	10 lb 7 oz	1-¾ No. 10 can
WATER	2-½ qt	5 lb 4 oz	
ONION, YELLOW	2-¼ qt	2 lb 8 oz	2 lb 12 oz
GREEN CHILES, CANNED, DICED	2 cup	1 lb 1 oz	4- 4 oz cans
CHILI POWDER	¾ cup	3-½ oz	
CUMIN, GROUND	⅓ cup	2-⅙ oz	
GARLIC, GRANULATED	⅓ cup	1-¾ oz	
SALT	1 tbsp + 1 tsp	0.85 oz	

CILANTRO

1/3 cup

0.77 oz

0.85 oz

## DIRECTIONS

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1. Prepare all fruits and vegetables in accordance with guideline card A-G-31. Dice onions to a 1/2-inch dice; roughly chop cilantro.
2. Drain and rinse pinto beans.
3. In a large stock pot or steam jacketed kettle, add beans, tomatoes, water, onion, green chiles, chili powder, cumin, garlic, salt, and cilantro. Stir to fully combine all ingredients; bring to a boil. Reduce heat and simmer for 45 minutes or until sauce has reduced. CCP: Internal temperature must reach 135°F (57°C) for 15 seconds.
4. Serve immediately or CP: Hold for hot service at 135°F (57°F).

## RECIPE NOTES

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1. \* Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.

## NUTRITION FACTS

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Calories	55
Carbohydrates	11 g
Sugars*	2 g
Protein	3 g
Fat	1 g
Saturated Fat	0.1 g
Sodium	309 mg
Calcium	41 mg

Fiber

3.0 g



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