

Smoked Bacon Beans

Fresh tomatoes and oregano combined with refried beans and crispy bacon.

Prep Time:

Cook/Bake Time:

Yield: 22, #8 scoops



INGREDIENTS

1 pch	Santiago® Refried Beans with Whole Beans
2 Tbsp	Fresh Oregano, minced
2 lb	Bacon, small diced (about 5 cups)
4 cups	Diced, canned tomatoes, thoroughly drained

DIRECTIONS

1. Prepare Santiago® Refried Beans with Whole Beans according to package directions. Hold hot.
2. Cook bacon, over medium heat, until crisp, about 8 min. Stir in oregano and tomatoes. Cook, stirring until tomatoes begin to break down, about 4 mins.
3. Stir in bacon mixture into prepared beans. Serve or hold hot.

NUTRITIONAL INFORMATION PER SERVING

Calories - 290	Protein - 16 g	SatFat - 4 gm
Fats - 12 gm	Carbs - 29 gm	Fiber - 10 g
Iron - 15 %	Sodium - 970 mg	Potassium - mg
Vitamin A - 8 %	Vitamin C - 10 %	Calcium - 6 mg