

Mexico City-Style Bean Flatbread

Fall Fiesta: Inspired by the huaraches (mini pizzas) of Mexico City, crispy flatbread is topped with spicy refried beans, sautéed poblanos, cheese, fresh avocado, lettuce and sour cream.

Prep Time:

Cook/Bake Time:

Yield: 20 flatbreads



INGREDIENTS

1 pch	Santiago® EXCEL® Refried Beans Smooth, prepared
5 cup	Avocado, 1/4" diced
5 cup	Fire-roasted tomato salsa
3 3/4 qt	Romaine lettuce, shredded
20 each	Flatbread, baked
2 1/2 cup	Cotijo cheese
6 1/2 cup	Poblano peppers, 1/4" diced, sautéed
1 1/4 cup	Sour cream

DIRECTIONS

1. Prepare beans according to package directions. Add salsa and stir well to combine. Hold warm.
2. To assemble, top flatbread with 2/3 cup spicy beans, 1/4 cup peppers, 1/4 cup diced avocado, 3/4 cup shredded lettuce, 2 Tbsp cheese and then drizzle 1.5 Tbsp sour cream. Serve immediately.

NUTRITIONAL INFORMATION PER SERVING

Calories -	Protein - g	SatFat - gm
Fats - gm	Carbs - gm	Fiber - g
Iron - %	Sodium - mg	Potassium - mg
Vitamin A - %	Vitamin C - %	Calcium - mg