

Taco Bean & Cheese Dip

Recipe #R1948

Yields: 132 Servings

Pro Tip: Place a half-sheet pan on top of the pan liner to keep it from sliding.

Gather Ingredients:

Stock # 1757 1cs - Refried Beans
1733 2 Tbsp - Seasoning Cajun
1721 2 Tbsp Spice Onion Powder
1398 6 Tbsp Garlic powder
3 Gal. - Tap Water
2916 4 Lb. 2 oz. Cheddar Cheese
#1731 16 Lb 8 oz. Tortilla Chips
#3062 8 Lb. 4 oz. Pico de Gallo
#1679 1 ¼ #10 can Jalapeno Peppers

Equipment Needed:

Scale
8 Disher
30 Disher
Stock # 4486 - 2oz. Condiment Cup
Stock # 4215 6 oz. White Container

After You Assemble...

* When serving at a counter or window, feel free to skip the lid! Just remember to use it for hot food merchandisers.

1. Place #8 disher of bean dip into a 6 oz. container and top with #30 disher of shredded cheddar cheese.



2. Place cups on a sheet tray and cover with pan liner.



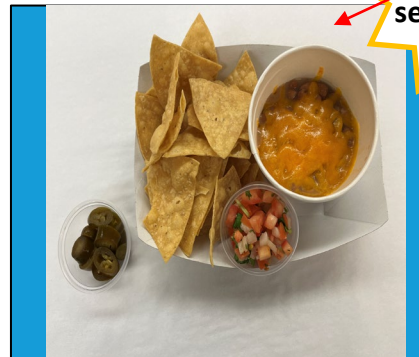
3. Place the tray in the warmer and top with a half sheet pan to prevent the paper from sliding.



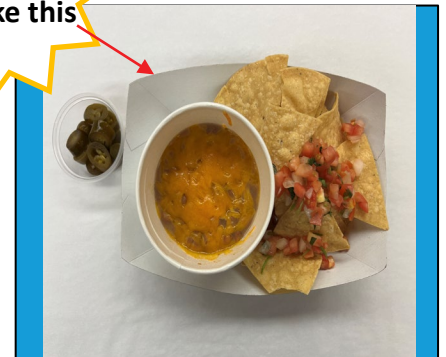
4. Cheese will melt while the dip is in the warmer.



5. Place a cup of warm bean dip, pico de gallo, and 2 oz. of chips in a 3 lb tray. **Jalapeno is optional** and may be served in 2 oz container or in bulk in a container with tongs.



6. Top Tortilla Chips with 4 oz of Pico de Gallo right before service.



serve like this
or
serve like this