

Beef & Cheese Empanada Tacos

Total Servings: 1 Total Recipe Weight: 839.20 g / 29.61 oz

INGREDIENTS

**El Monterey Beef & Cheese
Empanadas (73053) 11 oz (3 each)**

6-inch Flour Tortillas 3.5 oz (3 each)

Refried Beans 6 oz

Shredded Cheddar Cheese 1.5 oz

Spanish Rice, Hot Hold 3.5 oz

Cilantro, Fresh, Chopped

Black Beans, Sautéed 3 oz

Sofrito, Sautéed 1 oz

Roasted Corn, Hot Hold 1 oz

Queso Fresco, Crumbled 1 tsp

Cilantro, Fresh, Chopped



DIRECTIONS

1. Cook empanadas per the cooking instructions, then hold.
2. Bring a sauté pan up to medium heat.
3. Spread smooth refried beans over a 6-inch flour tortilla, with a layer of shredded cheddar cheese.
4. Fold the tortilla around the empanada, then place on heated sauté pan.
5. Cook until each side of tortilla is golden brown, then remove.
6. Serve with Spanish rice and black beans blended with sofrito, topped with roasted corn, queso fresco and chopped cilantro.

**Download Empanadas
Cooking Instructions**

