

Beef & Cheese Empanada Tacos

featuring El Monterey® Beef & Cheese Empanadas

INGREDIENTS

El Monterey
Beef and Cheese Empanadas
73053

Total Recipe Weight:
839.20 g / 29.61 oz
1 Serving

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, then top 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.