

Breakfast Empanadas Over Spicy Refried Beans

featuring El Monterey® Sausage, Egg & Cheese Empanadas

INGREDIENTS

Total Servings:
1

El Monterey
Egg, Sausage, Cheese & Potato Empanadas
73557

7 oz (2 each)

Refried Beans - Spicy, Cooked	6 oz
Pico de Gallo , Fresh, Chopped	1 oz
Sour Cream, Bagged	0.5 oz
Avocado, Fresh, Sliced	1.50 oz
Cilantro, Fresh, Chopped	
Lime Wedge, Fresh	0.25 slice



DIRECTIONS

- 1: Cook the Empanadas per cooking instructions.
- 2: Reheat the spicy refried beans, then place a thin layer on plate.
- 3: Cut the Empanadas in half and place cut-side down on refried beans.
- 4: Top with fresh pico de gallo, sour cream drizzle and chopped cilantro.
- 5: Garnish with sliced avocado and lime wedge, then serve.