

## 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.

## Breakfast Empanadas Over Spicy Refried Beans

featuring El Monterey® Sausage, Egg & Cheese Empanadas



### INGREDIENTS

El Monterey  
Egg, Sausage, Cheese & Potato Empanadas  
73557

**Total Servings:**  
1

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.