

Ingredients	100 Portions
	Measure
Black Beans, low-sodium, canned	16 lbs + 14 oz
Green Peppers, cut into triangles	13 peppers
Vegetable Oil, canola	1 lb + 2 ¾ oz
Lemon Juice, raw	1 lb + 5 ¼ oz
Ground Cumin	5⁄8 OZ
Kosher Salt, ground course box	1 ¼ oz
Black Pepper	5⁄8 OZ
Garlic, raw	5 oz

## **Directions**

Wash your hands before you begin. Place gloves on hands after washing hands.

Drain and rinse the canned black beans. Set aside.

In a large bowl, combine all ingredients, except the green pepper triangles, and mix well. Use an immersion blender or place the mixture in a food processor. Blend the ingredients until you get a thick paste.

Hold for cold service at 41° F or lower. Serve with green peppers cut into triangles.

## **Components**

Vegetable 1/4 cup

## **Nutrients Per Serving**

Calories 121.060 kcal Total Fat 5.382 g Saturated Fat 0.400 g Trans Fat 0.021 g Cholesterol 0.000 mg Carbohydrate 13.828 g Dietary Fiber 5.209 g Sugars 0.167 g **Protein** 4.624 g **Sodium** 260.027 mg **Iron** 1.886 mg **Calcium** 30.874 mg

Vitamin A 3.708 IU Vitamin C 2.787 mg Water 6.428 g Ash N/A







