



## Mexican Shepherd's Pie

*Bowl Ingredients (4 items)	Product Description	Servings Per Case	Calories
*5/8 Cup, Refreshed 1. Layer in bottom of bowl.	Santiago Seasoned Black Beans 6/26.9 oz.	96 Servings – Meets 1/2 cup legume	150
*1.5 Ounce, Prepared 2. Layer taco meat on top of beans	Jennie O Turkey Taco Meat 4/7 lb.	298 Servings – Meets 1 oz. M/MA	63
*1/2 Cup, Refreshed 3. Layer mashed potatoes on top of taco meat.	Basic American Extra Rich Mashed Potato Pearls – No Salt Added 6/3.55 lb.	456 Servings – Meets 1/2 cup additional vegetable	80
*1 Ounce (2 Tablespoons) 4. Garnish potatoes with cheese	Commodity Reduced Fat Shredded Mild Cheddar Cheese 4/5 lb.	320 Meets 1 oz. M/MA	Approx. 85
1.5 Ounces Portion into 2 ounce souffle cups.	Commodity Salsa 6/#10	309 Servings	Approx. 15
1 Bag	Whole Grain Tortilla Chips	2 oz. – Meets 2.25 Grain	290
1/2 Cup	Natural Apple Sauce	Meets 1/2 cup fruit	50
1 Carton	Skim or Low Fat Milk		80 – 100

Mix Santiago Seasoned Black Beans with thawed taco meat, drained corn and prepared salsa. Place in bottom of pan. Spread prepared Basic American Mashed Potato Pearls on top to cover. Garnish with Cheddar cheese. Bake in 350 degree convection oven until heated. Yield: 25 servings. Serve with salsa, chips, fruit and milk. Approximate calories 843



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