



RED BEANS AND RICE WITH FRITOS® ORIGINAL CORN CHIPS

Each Serving Provides:

2 oz. Meat/MA (2.4 oz. turkey sausage = 2 oz. MMA)

7/8 c. Vegetables

3/8 c. Legumes (3/8 c. kidney beans)
1/4 c. Other (1/8 c. onion + 1/8 c. green pepper)
2 oz. eq. Grains (.75 oz. FRITOS® Original Corn
Chips - 1 OEG + 1 oz. dry brown rice – 1 OEG

Red Beans and Rice with FRITOS® Original Corn Chips

INGREDIENT	QUANTITY 100 servings	1 Serving
Canned USDA kidney beans, drained	2 Gal. +1 Qts. +11/2 c.	3/8 c.
Turkey sausage	15 lbs.	2.4 oz.
Chopped onions	3 Qts + 1/2 cup	1/8 c.
Chopped green pepper	3 Qts. + 1/2 c.	1/8 c.
USDA quick cooking brown rice	1 Gal. + 2 Qts. +1 c. dry	1 oz. dry
Reduced sodium chicken broth	17 lbs. + 8 oz.	2 7/8 oz.
USDA diced tomatoes	1 Gal. + 2 Qts. +1 c.	1/4 c.
Cayenne pepper	3 Tbsp. +1 tsp.	dash
FRITOS® Original Corn Chips75 oz.	4.68 lbs.	.75 oz.

PREPARATION

- 1. Cook brown rice according to manufacture instructions. Fluff rice with a fork, then hold hot at 140°F for service.
- 2. Slice turkey sausage into 1/4" slices. Saute in a large skillet for about 2 minutes.
- 3. Add chopped onions and green bell peppers to skillet. Saute until tender.
- 4. Add drained kidney beans, canned tomatoes with juice and chicken broth.
- 5. Add cayenne pepper. Heat thoroughly. Serve on top of 1/2 c. cooked brown rice.
- 6. Top Mixture with .75 oz. FRITOS® Original Corn Chips.

Nutrition Fa	cts
1 Serving:	
Calories	502
Saturated Fat	3.1g
Sodium	718mg