



PAINTED DESERT CHILI BEANS

The Traveling Palate

Furmano's turns serving plates into a hearty landscape with this Southwest flavor destination for foodservice. Pinto beans in a spicy chili tomato sauce brings the rich tradition of the American West to your menu. Transform any meal into a culinary adventure with **Furmano's Discovery Collection**.



Roasted Pork and Chili Beans

Distinct flavors from around the world



Painted Desert
Chili Beans



Smoky Mountain
Pinto Beans



Floribbean
Black Beans



Tuscan
White Beans



Cajun
Red Beans



Veracruz
Garbanzo Beans



PAINTED DESERT CHILI BEANS

Pinto beans in a spicy chili, tomato sauce

FEATURES & BENEFITS

- Authentic flavors from around the world.
- Labor saving, ready-to-serve flavored beans.
- Add your own twist for a signature dish.
- Consistent flavor profile from recipe to recipe.
- Reduce the need to store other ingredients to create a finished side dish.
- We use only the highest quality beans available:
 - Uniform bright color.
 - Whole beans, slightly soft, slightly firm texture.
- Healthy, high in fiber, good source of protein, low fat, cholesterol free food.

Nutrition Facts

Serving Size 1/2 cup (120g)
Servings Per Container About 26

Amount Per Serving		Calories from Fat 5	
		% Daily Value*	
Calories 140			
Total Fat 0.5g			1%
Saturated Fat 0g			0%
<i>Trans Fat</i> 0g			
Cholesterol 0mg			0%
Sodium 420mg			18%
Total Carbohydrate 25g			8%
Dietary Fiber 6g			24%
Sugars 1g			
Protein 8g			
Vitamin A 8%		Vitamin C 6%	
Calcium 4%		Iron 10%	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your total calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories Per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS:

Pinto Beans, Water, Salt, Spices, Modified Food Starch, Soybean Oil, Tomato Paste, Natural Flavor and Caramel Color.

ROASTED PORK AND CHILI BEANS

Makes 5 servings

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| <ul style="list-style-type: none"> 2 lbs. pork loin 2 tsp. salt 1 tsp. black pepper 2 oz. Borsin cheese 1/2 cup baby spinach 1 cup Furmano's Painted Desert Chili Beans 1/2 cup salsa | <ol style="list-style-type: none"> 1. Flatten pork loin with boning knife by slowly cutting just above the bottom on the longest edge. Keep making slices the length of the loin until you are able to "unroll" the loin to look like a flat sheet. 2. Cover loin in plastic wrap and pound to a 1/2" thick. 3. Season the inside of the loin with salt and pepper. 4. Allow the Borsin cheese to sit at room temperature then spread it over what will be the inside of your roll. 5. Next, layer the baby spinach on the cheese. 6. Layer the Furmano's Painted Desert Chili Beans over the spinach 7. Finish with a layer of salsa. 8. Roll the pork loin back into its original shape, tightening it as you proceed. Wrap tightly in aluminum foil. 9. Bake in a 375°F oven for 1 hour or until an internal temperature of 150°F is met. |
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Order # Case UPC	Label UPC	Product	Storage Temp	Shelf Life	Kosher
41188-11198	41188-04691	Painted Desert Chili Beans	65°F	24 Months	U

Consult with Furmano's Corporate Chef for menu ideas and plating costs.

For more information call 1-877-877-6032 M-F 9am - 4pm EST

Furmano Foods, P.O. Box 500, Northumberland, PA 17857-0500

Visit www.FurmanosFoodservice.com for more recipes.