

# Cheesy Pinto Bean Soup for A Crowd

This easy to make soup is perfect for a social distant get together. Bell peppers and onions with cumin, garlic and oregano make up the base of this soup with corn, pinto beans and diced tomatoes. The clincher is the rich queso cheese dip that is added to make this soup rich and creamy.



# CHEESY PINTO BEAN SOUP FOR A CROWD



DIRECTIONS:

YIELD: 30, 8 oz. Bowls

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods	1 Tbsp.	SunGlow European Butter Blend	.05	16953-SNG	
	½ cup	Green Bell Peppers, Diced	1.00		
	½ cup	Yellow Onion, Diced	.10		
Ventura Foods	2 oz..	Classic Gourmet Chicken Base	.25	12212	
Conagra Foodservice	12 oz.	Angela Mia Petite Diced Tomatoes	.60	2700039050	
Land O Lakes	½ bag	Queso Bravo Yellow	8.00	48192	
Bush's Best	6 oz.	Pinto Beans	.18	1818	
NORPAC	6 oz.	Cut Corn	.48	15258	
	1 Tbsp. ea.	Ground Cumin, Garlic Powder, Leaf Oregano	.05		

### Directions for the Operator:

1. In a soup pot, on medium high heat melt the SunGlow and then add the peppers and onions and sauté until tender.
2. Measure ½ gallon of water and pour in. Add the chicken base and stir to dissolve.
3. Add the tomatoes, Queso Bravo, pinto beans, corn and seasonings.
4. Bring to a simmer and let cook while stirring occasionally, about 20 minutes.
5. Season to taste with salt and pepper. Package warm for transport.

### Directions for the Consumer:

1. Serve hot soup.

### FOOD COST CALCULATOR

Menu Price \$	\$33.00
Total Cost \$	\$10.71
Cost Margin %	32%
Net Profit \$	\$22.29

\*Approximate ingredient costs & gross profit



Recipe Created by:  
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