

# Red Chili Bean Potato Volcano

**Makes:** 50 servings

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Ingredients	Weight	Measure
Red Beans, not drained		1 1/3 #10 can
Onion, Washed, small dice		2 cup
Green pepper, washed dice small		2 cup
Petite canned diced tomatoes, not drained		2/3 of #10 can
Chili powder		4 Tbsp
Cumin, ground		2 tsp
Dried oregano		2 tsp
Chef Potatoes, scrubbed		25 potatoes
Vegetable oil		1/4 cup
Salt		2 tsp
Low-Fat Sour Cream		1 pt
Scallions, washed diced		6 bunches



## Directions

1. Using a 1/2 potato dicer, slice potatoes into fries. When

preping ahead, store in refrigerator covered in cold water with a lid on container. (Drain before use. Do up to a day in advance).

2. Prep the Volcano toppings by placing onions, green peppers, red beans, canned tomatoes, chili powder, cumin and dried oregano into a full size 4 inch hotel pan.

3. Place in pre heated 350 degrees F convection oven and cook for 15-20 minutes, or until soft.

4. Toss cut potatoes with oil and salt. Place in single layer on a sheet pan and place in pre-heated 400 degrees F convection oven. Cook potatoes until brown and crispy turning once with a metal spatula.

5. Using metal tongs to stack about 1/2 cup on tray. Top with the volcano chili topping. Add a dollop of low fat sour cream and sprinkle 1/2 tsp of chopped scallions.

6. Serve and Enjoy!!!

## Notes

Serving Tips:

Note: Frozen oven fries can be substituted for fresh potatoes.