

# CHILI CON QUESO CHARCUTERIE

Serves: 12

Prep Time: 30 minutes

Cook Time: 10 minutes

This charcuterie presentation is a delicious and visually appealing way to enjoy a variety of Mexican flavors. It features our cactus chili and borracho beans all arranged with a variety of dipables, chips, tortillas, and vegetables.

## INGREDIENTS

Gordon® Choice Cactus Chili with Beans  
 Queso Cheese Dip with Jalapenos  
 Brickman's® Borracho Beans  
 Roasted corn and black bean salsa  
 Pico de Gallo & Salsa (medium)  
 Red & yellow bell peppers & Jalapenos, sliced  
 Tortilla chips (assorted)  
 Flour Tortillas  
 Crackers (whole grain)  
 Guacamole  
 Lettuce / Red & green onion / Limes



Product	Description	Item #	Pack Size
<b>Brickman's®</b> Borracho Style Beans	Pinto beans in a strong tomato based sauce with a kick of jalapeno.	323768	2/5 lb
<b>Gordon® Choice</b> Cactus Chili with Beans	This southwestern chili features ground beef, diced tomatoes, great northern beans, corn, onions, savory cactus and spinach in a spicy broth.	653670	2/8 lb

Vegetarian 
 Vegan 
 Dairy Free 
 Gluten Free 
 Kosher

## INSTRUCTIONS

- In separate bowls, add the cactus chili with Beans, Queso Cheese Dip, and Borracho Beans on a large platter.
  - Arrange the dipables (tortilla chips, vegetables, and crackers) on the platter.
- You can customize the charcuterie board to your liking by adding or removing different ingredients.
  - For a more visually appealing presentation, try arranging the ingredients in a variety of shapes and sizes.

**Gordon®**  
FOOD SERVICE

© Sandridge Crafted Foods



follow us @sandridgefood