

# FRESH STEAMED GREEN BEANS

Hartford Public Schools, FCNS - 2014

Grade: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Green beans, fresh, trimmed, whole Olive oil	4.25 lbs	1/4 cup	8.5 lbs	1/2 cup	<ol style="list-style-type: none"> <li>Sanitize work area with bleach &amp; water solution.</li> <li>Wash hands.</li> <li>Put on food service gloves.</li> </ol> <p><b>Cooking Methods: (Steamer)</b></p> <ol style="list-style-type: none"> <li>Place cleaned 4.25 lbs green beans in a 2" hotel pan.</li> <li>Sprinkle with 1/4 cup olive oil.</li> <li>Cover and steam green beans until tender approximately five minutes.</li> </ol>
<p><b>Serving Size:</b> 1/2 cup - 4 oz. perforated spoodle</p> <p><b>Meal Pattern Contribution:</b> 1/2 cup Other Vegetable</p> <p><b>NOTES:</b> 1# Green Beans, whole, trimmed yields 6.2 servings of 1/2 cup</p>					<p><b>Serving Instructions</b></p> <ol style="list-style-type: none"> <li>Hold at 140°F or higher throughout serving. Check temperature again during serving. If below 140°F, remove from line and reheat to 165°F.</li> </ol>

Recipe and Meal Contribution Review completed by Put Local on Your Tray.

SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

