# Fresh Steamed Green Beans

Hartford Public Schools, FCNS - 2014

**Grade:** K-12  
**Yield:** 25 or 50 portions

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|             | WEIGHT      | MEASURE     | WEIGHT     | MEASURE     | 1. Sanitize work area with bleach & water solution.  
|             |             |             |            |             | 2. Wash hands.  
|             |             |             |            |             | 3. Put on food service gloves.  
| Green beans, fresh, trimmed, whole Olive oil | 4.25 lbs | 1/4 cup | 8.5 lbs | 1/2 cup | **Cooking Methods:** (Steamer)  
|             |             |             |            |             | 1. Place cleaned 4.25 lbs green beans in a 2” hotel pan.  
|             |             |             |            |             | 2. Sprinkle with 1/4 cup olive oil.  
|             |             |             |            |             | 3. Cover and steam green beans until tender approximately five minutes.  

**Serving Size:** ½ cup - 4 oz. perforated spoodle

**Meal Pattern Contribution:** ½ cup Other Vegetable

**NOTES:** 1# Green Beans, whole, trimmed yields 6.2 servings of ½ cup

**Serving Instructions**  
1. 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.

*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.*