

GREEN BEANS ITALIANO

Old Saybrook Schools - 2014

Grades: K-12

Yield: 25-50 servings

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Green beans, washed and trimmed Canola oil Fresh garlic Parmesan cheese	4.25 lbs	½ cup 3 Tbsp ¼ cup	8.50 lbs	1 cup 6 Tbsp ½ cup	<ol style="list-style-type: none"> 1. Sanitize work area with bleach & water solution. 2. Wash hands. 3. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> 1. Wash and trim green beans. 2. Steam beans until bright and firm, 5 minutes. In a saute pan, heat oil and cook garlic over medium high heat until translucent—be careful not to burn. 3. Pour over steamed vegetables and toss with parmesan cheese.
<p>Serving Size: ½ cup Meal Pattern Contribution: ½ cup Other Vegetable NOTES: 1# Green Beans, whole, trimmed yields 6.2 servings of ½ cup</p>					<p>HACCP / Serving Instructions:</p> <ol style="list-style-type: none"> 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.

