**GREEN BEANS ITALIANO**

Old Saybrook Schools - 2014

**Grades:** K-12  
**Yield:** 25-50 servings

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>25 SERVINGS</th>
<th>50 SERVINGS</th>
<th>DIRECTIONS</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>WEIGHT</td>
<td>MEASURE</td>
<td></td>
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<tr>
<td>Green beans, washed and trimmed</td>
<td>4.25 lbs</td>
<td>½ cup</td>
<td>8.50 lbs</td>
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<tr>
<td>Canola oil</td>
<td>3 Tbsp</td>
<td>1 cup</td>
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<tr>
<td>Fresh garlic</td>
<td>¼ cup</td>
<td>6 Tbsp</td>
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<tr>
<td>Parmesan cheese</td>
<td>¾ cup</td>
<td>½ cup</td>
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1. Sanitize work area with bleach & water solution.  
2. Wash hands.  
3. Put on food service gloves.

**Cooking Methods:** 
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.

**Serving Size:** ½ cup  
**Meal Pattern Contribution:** ½ cup Other Vegetable  
**NOTES:** 1# Green Beans, whole, trimmed yields 6.2 servings of ½ cup

**HACCP / 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.