**Fresh Steamed Collard Greens**

Hartford Public Schools, FCNS - 2018

**Grade:** K-12

**Yield:** 25 or 50 portions

<table>
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<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>
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<tr>
<td>Collard greens, fresh, untrimmed Olive oil Mrs. Dash (optional)</td>
<td>8.25 lbs</td>
<td>1/4 cup 2 Tbsp</td>
<td>16.5 lbs</td>
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**Serving Size:** ½ Cup - 4 oz spoodle

**Meal Pattern Contribution:** 1/2 cup Dark Green Vegetable

**Note:** 1 pound fresh, trimmed Collard Greens yields 3.1 (1/2 cup) portions

**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. Discard unused cooked product.

*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.*