

# FRESH STEAMED COLLARD GREENS

Hartford Public Schools, FCNS - 2018

Grade: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Collard greens, fresh, untrimmed Olive oil Mrs. Dash (optional)	8.25 lbs	1/4 cup 2 Tbsp	16.5 lbs	1/2 cup 4 Tbsp	<ol style="list-style-type: none"> <li>1. Sanitize work area with bleach &amp; water solution.</li> <li>2. Wash hands.</li> <li>3. Put on food service gloves.</li> </ol> <p><b>Cooking Methods:</b></p> <ol style="list-style-type: none"> <li>1. Wash and trim collard greens. Remove the stems and cut into thin strips.</li> <li>2. Place collard greens in a 2" perforated hotel pan.</li> <li>3. Sprinkle with olive oil and Mrs. Dash.</li> <li>4. Cover and steam collard greens until tender approx 15-20 min.</li> </ol>
<p><b>Serving Size:</b> 1/2 Cup - 4 oz spoodle</p> <p><b>Meal Pattern Contribution:</b> 1/2 cup Dark Green Vegetable</p> <p><b>Note:</b> 1 pound fresh, trimmed Collard Greens yields 3.1 (1/2 cup) portions</p>					<p><b>HACCP / Serving Instructions:</b></p> <ol style="list-style-type: none"> <li>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.</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.*

