# Sweet Thai Chili Green Beans

**Hartford Public Schools, FCNS - 2016**

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

## Ingredients

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>25 SERVINGS</th>
<th>50 SERVINGS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green beans, fresh, trimmed, Whole, ready to use</td>
<td>4.25 lbs.</td>
<td>8.5 lbs.</td>
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</tbody>
</table>
| • Brand: varies  
• Code #: varies  
• 80 svg/case  
• 2 bags/case  
• 40 portions/bag  
• 10 pieces/serving | | |
| Sweet thai chili sauce (5lbs boilable bag) | 2.5 lbs. | 5 lbs. | 2 qt |
| • Brand: JTM  
• Code # 73480  
• 907 svg/case  
• 6 bags/case  
• 150 portions/bag  
• 0.53oz. /serving | | |

## Directions

1. Sanitize work area with bleach & water solution.  
2. Wash hands.  
3. Put on food service gloves.

**Cooking Methods:** *(Steamer)*

1. Heat 2.5 lbs. Sweet Chili Sauce to 140°F and hold hot.  
2. **No earlier than 15 minutes prior to serving time**, place cleaned 4.25 lbs. green beans in a 2 inch hotel pan.  
3. Cover and steam green beans until tender approximately five minutes.  
4. Pour heated sauce over green beans and mix well to coat all beans.

## Serving Size

**½ cup**

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

**Allergens:** Wheat and Soy (trace amounts)

**Note:** Discard unused cooked product.

**HACCP/Serving Instructions:**

1. Using tongs place ½ cup (approx. 10pcs) of saucy beans on the serving tray.  
2. 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.

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*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.*