

Green beans

Servings:	250.00
Meal Type:	Lunch
Category:	Vegetable
HACCP Process:	Same Day Service

Green beans with bacon and onions

Nutrition Information

Calories	35.61	Protein	1.27g
Fat	1.07g	SaturatedFat	0.68g
Trans Fat	0.00g	Cholesterol	2.93mg
Carbohydrates	5.26g	Fiber	2.54g
Sugar	2.51g	Sodium	182.97mg
Iron	0.90mg	Vitamin C	4.55mg
Vitamin A	287.54IU	Calcium	25.96mg

Ingredients

1260 Fluid Ounce BEANS GREEN R/SOD 6-10 P/L
83/100 Gram BACON CKD RND 192CT HRML
1 1/2 Cup BUTTER PRINT SLTD GRD AA 36-1# GFS
3 Teaspoon Black Pepper

BAKE

1 1/2 Cup ONION DEHY CHPD 15# P/L

Preparation Instructions

Clean off the tops of 12 cans. Using 3 stock pots, add 2 cans per pot with juice and 2 cans per pot drained. Add 1 teaspoon per pot of black pepper, 1/2 cup of dried onion, 1# of butter and 1 sheet of bacon (6pieces) to each pot.

Bring to a boil and simmer for 1 hour. Add to steam table and serve.