

# Seasoned Green Beans

<b>Servings:</b>	100.00
<b>Serving Size:</b>	1.00 1/2 cup
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

green beans

## Nutrition Information

<b>Calories</b>	22.83	<b>Protein</b>	0.08g
<b>Fat</b>	0.02g	<b>SaturatedFat</b>	0.01g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.05mg
<b>Carbohydrates</b>	4.62g	<b>Fiber</b>	2.13g
<b>Sugar</b>	2.11g	<b>Sodium</b>	301.79mg
<b>Iron</b>	0.01mg	<b>Vitamin C</b>	3.86mg
<b>Vitamin A</b>	207.22IU	<b>Calcium</b>	21.45mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
<b>4 #10 CAN</b>	118737	BEAN GREEN CUT FNCY 4SV 6-10 GFS	Drain liquid from 3 cans and place in full size steam table. The 4th can can be placed in the steam table liquid and beans.
<b>1 1/2 cup</b>	357220	BACON CRUMBLES CKD 12-1 GFS	THAW  THAW IN REFRIGERATOR OVERNIGHT. FULLY COOKED, JUST HEAT AND SERVE
<b>1 Cup</b>	223255	ONION DEHY SUPER TOPPER 6-2 P/L	

## Preparation Instructions

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WASH HANDS.

1. Open can and pour all ingredients into steam table pan.
2. Heat through.

3. Serve.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135oF.

Child Nutrition: 1/2 cup provides= 1/2 cup 'other' vegetable