Beans Green

| Servings: | 288.00 |
|-------------------------|-----------|
| Serving Size: | 0.50 Cup |
| Meal Type: | Breakfast |
| Category: | Entree |
| HACCP Process: | No Cook |
| Beans Green BCHS 707 09 | 914 |

Nutrition Information

| Calories | 24.81 | Protein | 1.15g |
|---------------|----------|--------------|----------|
| Fat | 0.05g | SaturatedFat | 0.01g |
| Trans Fat | 0.00g | Cholesterol | 0.00mg |
| Carbohydrates | 5.03g | Fiber | 2.24g |
| Sugar | 2.21g | Sodium | 202.28mg |
| Iron | 0.79mg | Vitamin C | 4.07mg |
| Vitamin A | 215.95IU | Calcium | 22.64mg |

Ingredients

| Measurement | DistPart # | Description | Preparation Instructions |
|--------------|------------|--------------------------------------|---|
| 12 #10 CAN | 221990 | BEAN GREEN CUT MXD SV LO SOD 6-10 | Wipe lids of cans with a clean cloth. Drain liquid from 9 of cans. Pour beans into a large kettle (s) and put ontop of stove. Divide the remaining cans of beans with liquid among the kettles. |
| 2 Tablespoon | 108308 | SALT IODIZED 24-26Z GFS | Mix remaining ingredients together and add to kettle (s) ontop of stove. Cook: Brint to a boil and then let simmer for 2 - 3 hours. CCP: Heat to 165° or above. CCP: Transfer to steam table pans and place in holding cabinet until serving time. Hold for hot service at 135° or above. |
| 8 Ounce | 209810 | BUTTER SUB 24-4Z BTRBUDS | |

| Measurement | DistPart # | Description | Preparation Instructions |
|-------------|------------|--|--------------------------|
| 1/2 Cup | 292702 | OIL SALAD VEG SOY CLR NT 6-1GAL GFS | |
| 2 Cup | 223255 | ONION DEHY SUPER TOPPER 6-2 P/L | |
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Preparation Instructions