

# Beans Green

<b>Servings:</b>	288.00
<b>Serving Size:</b>	0.50 Cup
<b>Meal Type:</b>	Breakfast
<b>Category:</b>	Entree
<b>HACCP Process:</b>	No Cook

Beans Green BCHS 707 0914

## Nutrition Information

<b>Calories</b>	26.56	<b>Protein</b>	1.11g
<b>Fat</b>	0.39g	<b>SaturatedFat</b>	0.06g
<b>Trans Fat</b>	0.01g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	4.70g	<b>Fiber</b>	2.20g
<b>Sugar</b>	2.18g	<b>Sodium</b>	201.84mg
<b>Iron</b>	0.78mg	<b>Vitamin C</b>	3.97mg
<b>Vitamin A</b>	215.75IU	<b>Calcium</b>	22.12mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
<b>12 #10 CAN</b>	221990	BEAN GREEN CUT MXD SV LO SOD 6-10	
<b>2 Tablespoon</b>	108308	SALT IODIZED 24-26Z GFS	
<b>8 Ounce</b>	209810	BUTTER SUB 24-4Z BTRBUDS	
<b>4 Fluid Ounce</b>	292702	OIL SALAD VEG SOY CLR NT 6-1GAL GFS	
<b>2 Cup</b>	223255	ONION DEHY SUPER TOPPER 6-2 P/L	

## Preparation Instructions

Wipe lids of cans with a clean cloth.

Drain liquid from 9 of cans. Pour beans into a large kettle (s) and put on top of stove. Divide the remaining cans of beans with liquid among the kettles.

Mix remaining ingredients together and add to kettle (s) on top of stove.

Cook:

Bring 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.