

Green beans

NO IMAGE

Servings:	250.00	Category:	Vegetable
Serving Size:	1.00 1/2 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT MXD SV LO SOD 6-10	1260 Fluid Ounce		221990
BACON CKD RND 192CT HRML	83/100 Gram		433608
BUTTER PRINT SLTD GRD AA 36-1 GFS	1 1/2 Cup		191205
Black Pepper	3 Teaspoon	BAKE	24108
ONION DEHY CHPD 15 P/L	1 1/2 Cup		263036

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. Within an hour bring to a boil, then reduce heat and cover and hold on stove or steam table. Holding temperature of 165 degrees or above.
Serve with 1/2 cup spoodle.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	1.26
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 250.00
 Serving Size: 1.00 1/2 cup

Amount Per Serving

Calories	35.95	
Fat	1.06g	
SaturatedFat	0.67g	
Trans Fat	0.00g	
Cholesterol	2.88mg	
Sodium	185.48mg	
Carbohydrates	5.33g	
Fiber	2.56g	
Sugar	2.54g	
Protein	1.29g	

Vitamin A	259.85IU	Vitamin C	4.62mg
Calcium	25.65mg	Iron	0.91mg