# **Broccoli- Steamed**



Servings:	50.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44266

## **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
Broccoli, No Salt Added, Frozen	9 1/4 Pound	STEAM  Place frozen broccoli in steam table pan and steam in steamer.  Take a deep steam table pan and fill with about 2 inches of water.  Place frozen broccoli in holey steam table pan and place inside deeper steam table pan. Cover and steam on stove top.	IN110473
BUTTER SUB	1 Fluid Ounce 3/4 Tablespoon (2 3/4 Tablespoon)		209810
Black Pepper	3/4 Teaspoon		24108

# Preparation Instructions 1. Place frozen broccoli in perforated steam table pans

- 2. Add 9 lbs. broccoli per pan (you may need to cut in pieces)
- 3. Steam closer to serving time to keep broccoli crisp. (3-5 minutes with no lid). Taste and temp broccoli as it should be crisp not mushy
- 4. Pour into solid pan and season according to directions.
- 5. Dish into serving containers (preferably the 6 ounce black dishes using 1/2 cup serving utensil)
- 6. Batch cook as needed

CCP Hold at or above 135F

# Meal Components (SLE) Amount Per Serving

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Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.500
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 50.00 Serving Size: 0.50 Cup

Amount Per Serving					
Calories		26.42			
Fat		0.00g			
SaturatedFat		0.00g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		25.11mg			
Carbohydrates		5.11g			
Fiber		3.01g			
Sugar		1.00g			
Protein		3.01g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.00mg		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Nutrition - Per 100g**

No 100g Conversion Available