

GREEN BEAN SALAD(CANNED)-USDA FOODS

MEAL COMPONENT CONTRIBUTION:

½ other vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #1 - No cook



VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beans, Cut Green, Canned, Low Sodium, #10 Can, #2801	2 #10 can(s) + 9 cup(s), drained
Corn, Yellow, Canned, Whole Kernel, #10, Low Sodium, #2809	2 #10 can(s), drained
Peppers, Green, Diced, Frozen, #1613	1 quart(s) + 1 cup(s)
Peppers, Sweet, Red, Raw	1 quart(s) + 1 cup(s), chopped
Onions, Frozen, Diced, #1610	1 1/3 cup(s)
Lemon Juice, Canned/Bottled, #2247	1 cup(s)
Parsley, Dried, Chopped, #2717	1/4 cup(s)
Cumin Seed, Ground, #2706	2 teaspoon(s)
Garlic Powder, #2709	1 tablespoon(s) + 1 teaspoon(s)
Salsa, Bulk, #2823	1 quart(s) + 3 cup(s)
Oil, Vegetable, #2507	1/2 cup(s)
Cheese, Mozzarella, Shredded, #1307	2 pound(s)

DIRECTIONS

- Combine green beans, corn, peppers and onions in a large bowl.
- For dressing, combine lemon juice, parsley, cumin, garlic powder, salsa, and oil. Pour dressing over the salad and toss lightly to combine.
- Place salad in serving line pans and cover. Chill 2 hours before serving.
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Sprinkle 2 pounds shredded mozzarella cheese on top before serving. Divide the cheese equally among pans.
- Portion with 4 ounce spoodle or #8 scoop per serving. Each portion provides ½ cup of other vegetable.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperture every 30 minutes. Dover, label, and date any leftovers.

PRODUCTION NOTES

Use USDA Foods foods when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for vegetables.

NUTRIENTS PER SERVING

Calories	108	Dietary Fiber	3.66 g	Sodium	218.00 mg	Sat. Fat	1.02 g
Carbohydrates	17.37 g	Protein	5.46 g	Total Fat	2.62 g	Trans Fat	0.00 g