# CREOLE GREEN BEANS (CANNED)

**MEAL COMPONENT CONTRIBUTION:**
½ cup other vegetable
**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** ½ cup
**RECIPE HACCP PROCESS:** #2 - Same day service

VEGETABLES (OTHER)

| INGREDIENT | MEASURE (FOR 100 SERVINGS) |
|---|---|
| Beans, Cut Green, Low Sodium, #10 Can, #2801 | 3 #10 cans |
| Tomatoes, Diced, #10 Can, #2828 | 1 #10 can + 6 1/2 cups |
| Onion Powder, #2714 | 1 tablespoon + 1 teaspoon |
| Garlic Powder, #2709 | 1 tablespoon + 1 teaspoon |
| Pepper, Black, Ground, #2718 | 1 tablespoons + 1 teaspoons |
| Spice Blend MS, Creole, No Salt, #2736 | 1 tablespoon + 1 teaspoon |
| Margarine, Bulk, #1319 | 8 ounces |

**DIRECTIONS**

1. Open the cans of green beans and tomatoes.
   Drain the green beans, then combine them with the diced tomatoes.
2. COOKING METHODS
   To steam vegetables:
   - Place the green beans, tomatoes, margarine, and seasonings in solid steamtable pans.
   - Cover and heat the vegetables for 4-6 minutes

   To heat vegetables:
   - Place the green beans in a braising ban, steam jacketed kettle or stock pot with other the ingredients.
   - Heat only long enough to bring it to serving temperature. Do not allow to boil.
   - Transfer to steamtable pans.

   CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
3. Serve it immediately, or cover it and place in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil.

   CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes.
4. Portion with a perforated 4 ounce spoodle or #8 scoop per serving. Each portion provides ½ cup of other vegetable.

   CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F within an additional 2 hours.

**PRODUCTION NOTES**

Use USDA 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: Preparing Vegetables“ provides seasoning and serving ideas for vegetables.

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**NUTRIENTS PER SERVING**

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| Calories | 39 | Dietary Fiber | 1.61 g | Sodium | 149.73 mg | Sat. Fat | 0.76 g |
| Carbohydrates | 4.07 g | Protein | 1.34 g | Total Fat | 1.93 g | Trans Fat | 0.00 g |

**ILLUSTRATED PRESENTATION OF CREOLE GREEN BEANS (CANNED)**

1.

1 serving of Creole Green Beans