

GREEN BEAN CASSEROLE (CANNED)-BRIGGS

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)
Bun, Hamburger, WGR, #1228	3 1/2 buns
Beans, Cut Green, Low Sodium, #10 Can, #2801	4 #10 cans + 8 2/3 cups
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Soup, Cream of Mushroom, Low Sodium, #2513	2 50 ounce cans
Milk, Reduced Fat, 2% Milkfat, Bulk	1 quart + 2 cups
Cheese, American, Grated/Shredded, #1306	8 ounces

DIRECTIONS

- If the breadcrumbs have not been prepared, half the hamburger buns and then toast them in a low temperature oven (200 degrees F) until slightly golden brown and firm. Cool them before preparing crumbs. Break the bread into pieces and place them in a food processor or appropriate grinder. Process the bread until the desired crumb size is obtained. See recipe MRS 1303, Whole Wheat Bread Crumbs, for detailed directions and photographs of this recipe.
- Open the canned green beans and drain them.
- Place the green beans in half-sized steamtable pans (12" x 10" x 2½") that have been sprayed with food release spray.
- Combine the soup and milk.
- Divide the soup mixture evenly among pans of beans and stir them gently.
- Sprinkle the bread crumbs evenly among the pans of green beans.
- Sprinkle grated cheese evenly over the pans of beans and bread crumbs.
- To bake:
Conventional oven: 350 degrees F for 20 minutes.
Convection oven: 325 degrees F for 20 minutes .
CCP: Heat to 165 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
- Remove the casserole from the oven.
Serve it immediately, or cover the casseroe 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 product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion with a #8 scoop or a 4 ounce spoodle 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 4 hours.

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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.

If using frozen green beans, place in stock pot with small amount of water, cover, and cook over medium heat until tender (15 minutes) or steam (8-10 minutes) before they are placed in the steamtable pans.

NUTRIENTS PER SERVING

Calories	65	Dietary Fiber	1.86 g	Sodium	252.00 mg	Sat. Fat	1.07 g
Carbohydrates	8.42 g	Protein	2.65 g	Total Fat	2.21 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF GREEN BEAN CASSEROLE (CANNED)-BRIGGS

1.



Soup and milk being poured over green beans

2.



Combining beans, soup and milk

3.



Bean mixture topped with bread crumbs and cheese in a steam table pan

4.



Cooked Green Bean Casserole

5.



1 serving of Green Bean Casserole