

GREEN BEAN COMBO

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
77 cal	10 g	2 g	4 g	0 mg	81 mg	54 mg

Ingredient

BEANS, GREEN, FROZEN, FRENCH STYLE
 CARROTS, FROZEN, SLICED
 CELERY, FRESH, SLICED
 MARGARINE, MELTED
 RESERVED LIQUID

Weight

18 lbs
 9 lbs
 3 lbs
 1 lbs
 1-5/8 lbs

Measure

4 gal 1/2 qts
 1 gal 4 qts
 2 qts 3-3/8 cup
 2 cup
 3 cup

Issue

4-1/8 lbs

Method

- 1 Cook green beans 5 to 8 minutes and carrots and celery 10 to 13 minutes.
- 2 Drain; reserve liquid for use in Step 3.
- 3 Combine cooked vegetables; toss lightly; place in steam table pans. Combine melted butter and reserved cooking liquid. Pour an equal quantity over each pan.
- 4 CCP: Vegetables must be heated to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.