

GREEN BEANS PARISIENNE (CANNED)

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
64 cal	6 g	2 g	4 g	6 mg	384 mg	54 mg

Ingredient

ONIONS,FRESH,SLICED
 BUTTER
 SOUP,CONDENSED,CREAM OF MUSHROOM
 WATER
 WORCESTERSHIRE SAUCE
 BEANS,GREEN,CANNED,DRAINED
 BREADCRUMBS,DRY,GROUND,FINE
 BUTTER,MELTED
 CHEESE,PARMESAN,GRATED

Weight

1-1/8 lbs
 2 oz
 4-3/4 lbs
 1-1/3 lbs
 1/2 oz
 14-1/4 lbs
 7-5/8 oz
 4 oz
 7 oz

Measure

1 qts 1/2 cup
 1/4 cup 1/3 tbsp
 2 qts 5/8 cup
 2-1/2 cup
 1 tbsp
 3 gal
 2 cup
 1/2 cup
 2 cup

Issue

1-1/4 lbs

Method

- 1 Saute onions in butter or margarine until tender.
- 2 Blend soup, water, and Worcestershire sauce into onion mixture.
- 3 Drain beans; add beans to soup mixture; mix lightly.
- 4 Place 6-1/4 quarts mixture in each steam table pan.
- 5 Combine bread crumbs and melted butter or margarine.
- 6 Sprinkle 1 cup over mixture in each pan.
- 7 Sprinkle 1 cup cheese over bread crumbs in each pan.
- 8 Using a convection oven, bake in 350 F. oven for 15 minutes on high fan, open vent or until sauce is bubbling and cheese is melted. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.