

CORN AND GREEN BEAN CASSEROLE

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
361 cal	29 g	8 g	25 g	19 mg	431 mg	120 mg

Ingredient

SALAD DRESSING,MAYONNAISE TYPE
 CHEESE,CHEDDAR,LOWFAT,SHREDDED
 CELERY,FRESH,CHOPPED
 ONIONS,FRESH,CHOPPED
 GARLIC POWDER
 PEPPER,WHITE,GROUND
 BEANS,GREEN,FROZEN,CUT
 CORN,FROZEN,WHOLE KERNEL
 BREADCRUMBS
 MARGARINE,MELTED

Weight

9-3/8 lbs
 4 lbs
 3 lbs
 1-1/2 lbs
 1-1/4 oz
 3/8 oz
 15 lbs
 15 lbs
 1 lbs
 8 oz

Measure

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

Issue

4-1/8 lbs
 1-2/3 lbs

Method

- 1 Combine salad dressing, cheese, celery, onions, garlic powder and white pepper in a mixer bowl. Mix at medium speed 1 minute.
- 2 Combine green beans and corn. Add salad dressing mixture. Mix lightly but thoroughly until all ingredients are blended.
- 3 Pour approximately 5-3/4 quart of mixture into steam table pans. Spread evenly.
- 4 Mix crumbs and margarine. Sprinkle 1 cup of crumb mixture evenly over mixture in each pan.
- 5 Using a convection oven, bake 45 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.