**YIELD: 9x13 pan 12 Servings**

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| **Ingredients** | **Qty** | **Measure/Weight** |
| Green Beans, canned or fresh | 6 | #10 cans |
| White Mushrooms, fresh, sliced | 8 | Pound |
| Onion, small, chopped | 4 | Cup |
| Vegetable Oil | ¾ | cup |
| All-Purpose Flour | 1 | 1 cup |
| Salt | 2 | Tbsp. |
| Pepper | 1 | Tbsp. |
| Soy Milk, Unsweetened | 1 | Gal. |
| French Fried Onions | 3 | Lb. |

*HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.*

**Preparation**

1. If using fresh green beans, blanch until tender. For canned, drain and pour into a 1 quart casserole dish.

2. Sauteé chopped onion in the vegetable oil until translucent; add mushrooms cook for 10 minutes.

3. Add flour, salt and pepper to the onion/mushroom mixture, stir, and cook until slightly brown

4. Slowly pour in milk and stir until thick and bubbly.

5. Pour over green beans and mix well.

6. Top with french fried onions.

7. Bake at 350 degrees for 15-20 minutes.

*HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.*

*HACCP Critical Control Point: Hold at internal temperature of 135°F or above.*

*HACCP Critical Control Point: Reheat* leftover produce to 165°F or higher; reheat product only once.

**Serving Information**

**Nutrition Information** \*From USDA Nutrient Database

**Calories: 109 Total Fat: 8g Saturated Fat: 3g Carbohydrate: 13g Protein: 3g Sodium: 333mg**

**Vitamin A: 35μg Vitamin C: 8mg Calcium: 60mg Iron: 1mg Folic Acid: 1μg**