

**HERBED GREEN BEANS**

**Yield** 100 Portions  
**Each Portion** 3/4CP (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
61 kcal	10 gm	2 gm	2 gm	29.5 %	5 mg	670 mg		56 mg

Ingredients	Weight	Measure	Issue
OIL, SALAD, OLIVE	0 lbs 12 oz	1 c 9 tbsp 5/8 tsp	
ONIONS, YELLOW	6 lbs 12 oz		
CELERY, FRESH	3 lbs 6 oz	3 qt 12 tbsp 3/8 tsp	
BEANS, GREEN, CUT	37 lbs 14 oz	4 gal 1 qt 1 pt 1 c 9 tbsp 1 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 1/2 tsp	
SPICE, BASIL, SWEET	0 lbs 1/2 oz	5 tbsp 1/2 tsp	
SPICE, ROSEMARY	0 lbs 1/2 oz	4 tbsp 7/8 tsp	

**METHODS**

- 1 Saute onions and celery in olive oil until tender.
- 2 Add garlic powder, basil and rosemary to sauteed vegetables; mix well.
- 3 Drain green beans, reserving liquid. Prepare canned green beans. Add beans and reserved liquid to onion-herb mixture. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.