

Pizza Green Beans

Red/Orange Vegetable-Other Vegetable

Vegetables

50 Servings

100 Servings

Directions 50-100

Process: #1 No Cook, #2 Same Day Service, #3 Complex Food Preparation

Ingredients: Indicate fresh, frozen, canned, drained, packed in water, juice, dried, dehydrated, cooked. Describe: peeled, sliced, chopped, diced, grated, minced, and size.	Weight Lbs+ oz	Measure Largest unit	Weight	Measure	Include Critical Control Point, pan sizes, Scoop size #2 Same Day Service DIRECTIONS
Canned no-salt-added diced tomatoes, drained	4 lb 4 oz	2 qt 1 cup (1 No. 10 can)	8 lb 8 oz	4 qt 2 cups (2 No. 10 cans)	1. Combine tomatoes and green beans in a large pot.
Canned no-salt-added green beans, with liquid	14 lb	1 gal 3 qt 3 cups (2 1/2 No. 10 cans)	28 lb	3 gal 3 qt 1 pt (5 No. 10 cans)	
Dried oregano		1/2 cup			2. Add spices. Stir well.
Fresh garlic, minced	2 1/2 oz	1/4 cup	5 oz	1/2 cup	
Ground black pepper		1 tsp		2 tsp	
					3. Bring to a boil over medium high heat for 8-10 minutes. Reduce heat. Simmer uncovered for 5 minutes. 4. Critical Control Point: Heat to 135 °F or higher for at least 15 seconds. 5. Transfer to steam table pan (12" x 20" x 2 1/2"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. 6. Critical Control Point: Hold for hot service at 135 °F. 7. Portion with 4 fl oz slotted spoodle (1/2 cup).

Marketing Guide for Selected Items**Food as Purchased for****50 Servings****100 Serving****Notes:**

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service

Serving

NSLP/SBP Crediting Information: 1/2 cup (4 fl oz slotted spoodle) provides 1/8 cup red/orange vegetable and 3/8 cup other vegetable.

CACFP Crediting Information: 1/2 cup (4 fl oz slotted spoodle) provides 1/2 cup fruit/vegetable.

Yield: (not to exceed 54,108)

Volume:

Serving:

NSLP/SBP Crediting Information: 1/2 cup (4 fl oz slotted spoodle) provides 1/8 cup red/orange vegetable and 3/8 cup other vegetable.

CACFP Crediting Information: 1/2 cup (4 fl oz slotted spoodle) provides 1/2 cup fruit/vegetable.

50 Servings
about 14 lb

100 Servings
about 24 lb

about 1 gallon 3
quarts / 2 steam
table pans (12"
x 20" x 2 1/2")

about 3 gallons /
4 steam table
pans (12" x 20"
x 2 1/2")

Nutrient % Daily Value		Minerals		Vitamins	
Total Calories	35.46				
Protein	1.41 g	Calcium	47.82 mg	Vitamin A	386.51 IU
Carbohydrates	6.69 g	Potassium	88.83 mg	Vitamin B6	0.01 mg
Dietary Fiber	2.95 g	Sodium	15.37 mg	Vitamin B12	0 mcg
Total Sugars	3.07 g	Copper	0 mg	Vitamin C	7.27 mg
Total Fat	0.14 g	Iron	1.16 mg	Vitamin D	0 IU
Saturated Fat	0.01 g	Magnesium	1.37 mg	Vitamin E	0.09 mg AT
Monounsaturated Fat	0 g	Phosphorus	0.78 mg	Vitamin K	3.06 mcg
Polyunsaturated Fat	0.01 g	Selenium	0.02 mcg	Folate	1.15 mcg
Linoleic Acid	0 g	Zinc	0.01 mg	Thiamin	0 mg
α -Linolenic Acid	0 g			Riboflavin	0 mg
Cholesterol	0 mg			Niacin	0.02 mg
				Choline	0.16 mg