

Potato and Green Bean Salad

M-304-00

Salad, Salad Dressings and
Relishes

G4G Color Code

Green

Sodium Code

Low

Time

15 min

Yield

100 Portions

Each Portion

 $\frac{3}{4}$ cup (4 oz)

Pan Size and Number

Steam-Jacketed Kettle, Steamer, 12 x
20 x 2- $\frac{1}{2}$ -Inch Perforated Pan, 12 x 20 x
6-Inch Steam Table Pan

Nutrition Facts

Calories 119

Carbohydrates 16 g

Sugars* 2 g

Protein 2 g

Fat 5 g

Saturated Fat 0.4 g

Cholesterol 0 mg

Sodium 139 mg

Calcium 25 mg

Fiber 2.3 g

Ingredients

Item	Measure	Weight	Approx issue
WATER	2 gal + 4- $\frac{1}{2}$ qt	18 lb 13 oz	
SALT	$\frac{3}{4}$ cup	7- $\frac{3}{4}$ oz	
POTATOES, RED, UNPEELED, DICED 1-1 $\frac{1}{4}$ -INCH	2 gal + 3- $\frac{1}{2}$ qt	14- $\frac{1}{2}$ lb	14- $\frac{1}{2}$ lb
BEANS, GREEN, TRIMMED, WHOLE	2 gal	5- $\frac{1}{2}$ lb	
OIL, CANOLA	2- $\frac{1}{3}$ cups	1 lb 2 oz	
VINEGAR, CIDER	1- $\frac{3}{4}$ cups	15 oz	
ONIONS, YELLOW, FRESH, MINCED	$\frac{1}{2}$ cup + 1 tbsp	2- $\frac{7}{8}$ oz	3- $\frac{1}{4}$ oz
GARLIC, FRESH, MINCED	3 tbsp + 1 tsp	1- $\frac{1}{4}$ oz	1- $\frac{1}{2}$ oz
MUSTARD, DRY	6 tbsp + 2 tsp	1- $\frac{1}{8}$ oz	
SALT	1 tbsp + 1- $\frac{1}{2}$ tsp	0.97 oz	
BASIL, FRESH, CHIFFONADE	3- $\frac{1}{2}$ cups	2- $\frac{1}{3}$ oz	3- $\frac{1}{4}$ oz
TOMATOES, GRAPE, HALVED	2- $\frac{1}{4}$ qt	2 lb 15 oz	2 lb 15 oz

Directions

1. In accordance with Armed Forces food safety protocol, reference the Produce Guideline Card for specific wash, sanitize, rinse and handling instructions for each fruit/vegetable in the recipe; this is critically important to ensure the safety of this food.
2. In a steam-jacketed kettle or stock pot, bring water and $\frac{3}{4}$ cup (7- $\frac{3}{4}$ oz) salt to a boil. Add potatoes, return to a boil and simmer for 8 to 9 minutes or until fork tender.
3. Drain potatoes and rinse under cool running water to stop with cooking process. CP: Cover and refrigerate at 41°F (5°C) for use in Step 8.
4. Place green beans into a (12 x 20 x 2- $\frac{1}{2}$ -inch) perforated pan. Steam for 4 to 5 minutes. Shock beans in ice bath to stop cooking and preserve the bright green color.
5. Place beans on absorbent paper towels, cover and CP: refrigerate at 41°F (5°C) for use in Step 8.
6. Combine oil, vinegar, onions, garlic, mustard, salt and basil. Using a wire whisk, mix until well blended.
7. In a large mixing bowl gently toss potatoes, green beans, tomatoes and dressing until vegetables are well coated.
8. Serve immediately or CP: hold cold at 41°F (5°C) until service.

Recipe Notes

1. In Step 7, chiffonade is a slicing technique used to cut herbs into long, thin strips. This is accomplished by stacking the leaves, rolling them lengthwise, and cutting thin slices widthwise.
2. Dry basil would not be a good substitution in this recipe, it would be better to omit the basil if your facility cannot get the fresh basil; though if at all possible do try to include the fresh basil.
3. * Sugars represent the total grams of sugar in the recipe, naturally occurring and added sugar combined.