



Green Beans With Herb Vinaigrette

Q-329-00

Vegetables

G4G Color Code

Green

Sodium Code

Low

Time

5 - 6 min.

Yield

100 Portions

Each Portion

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

Pan Size and Number

Steamer, 12 x 20 x 4-Inch Perforated

Pans (3), 12 x 20 x 2- $\frac{1}{2}$ -Inch Steam

Table Pans (3)

Nutrition Facts

Calories 85

Carbohydrates 8 g

Sugars* 3 g

Protein 2 g

Fat 6 g

Saturated Fat 0.5 g

Cholesterol 0 mg

Sodium 146 mg

Calcium 43 mg

Fiber 2.8 g

Ingredients

Item	Measure	Weight	Approx issue
VINEGAR, CIDER	2- $\frac{1}{8}$ cups	1 lb 4 oz	
OIL, CANOLA	2- $\frac{1}{2}$ cups	1 lb 3 oz	
BASIL, FRESH, CHIFFONADE	1 qt + $\frac{1}{8}$ cup	2- $\frac{7}{8}$ oz	4 oz
ONION, FRESH, YELLOW, MINCED	$\frac{1}{2}$ cup + 3 tbsp	2- $\frac{3}{4}$ oz	3 oz
GARLIC, FRESH, MINCED	$\frac{1}{4}$ cup	1- $\frac{1}{2}$ oz	$\frac{1}{3}$ oz
MUSTARD, DRY	$\frac{1}{2}$ cup	1- $\frac{1}{3}$ oz	
SALT	2 tbsp	1- $\frac{1}{4}$ oz	
BEANS, GREEN, FRESH, TRIMMED	5- $\frac{3}{4}$ gal	16 lb 2 oz	18 lb 6 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. Combine vinegar, oil, basil, onions, garlic, mustard and salt. Using a wire whisk, mix until well blended. Reserve for use in Step 6.
3. Place about 1 gal + 3- $\frac{3}{4}$ qt (5 lb 6 oz) green beans in each (12 x 20 x 4-inch) perforated pan.
4. Steam beans for 5-6 minutes or until tender. CCP: Internal temperature must reach 135°F (57°C) or higher for 15 seconds.
5. Evenly distribute steamed beans among each (12 x 20 x 2- $\frac{1}{2}$ -inch) steam table pan. Add 2 cups (1 lb) reserved vinaigrette to each pan. Toss lightly but thoroughly.
6. Serve immediately or CP: hold hot at 135°F (57°C).

Recipe Notes

1. In Step 3, the recipe calls for the basil chiffonade; 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. In Step 3, fresh basil may be substituted with 3 tbsp + 1 tsp (0.34 oz) dry basil if fresh basil is not available; however, fresh basil is preferred.
3. * Sugars represent the total grams of sugar in the recipe, naturally occurring and added sugar combined.
4. Original recipe number: Q-132-00