


Roasted Green Beans

 Cooking time: 20 minutes

HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: ½ cup Vegetables

NSLP: ½ cup Other Vegetables

SFSP: ½ cup Vegetables

Ingredients	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
Green beans, fresh, washed, trimmed	8 pounds		16 pounds	
Olive oil or vegetable oil		¼ cup + 2 Tablespoons		¾ cup
Salt		½ teaspoon		1 teaspoon
Black pepper		½ teaspoon		1 teaspoon



Directions

1. Preheat oven to 400°F. Place washed and trimmed green beans in a large bowl. Add the oil, salt and pepper to the green beans. Toss to coat the green beans.
2. Place green beans in a single layer on a parchment-lined sheet pan being careful not to overcrowd the pan. For 48 servings use 6 full-size sheet pans, for 96 servings use 12 full-size sheet pans.
3. Roast in the preheated oven for 12-15 minutes, or until the beans are lightly browned and blistered.

CCP: Heat to 140°F or higher.

CCP: Hold for hot service at 135°F or higher.

Serve ½ cup portions.

Serving	Yield	Volume
½ cup	48 Servings: about 7 pounds 96 Servings: about 14 pounds	48 Servings: about 1 gallon 2 quarts 96 Servings: about 3 gallons

Nutrients Per Serving					
Calories	39	Sodium	29 mg	Vitamin A	521 IU
Total Fat	1.9 g	Carbohydrate	5 g	Vitamin C	9 mg
Saturated Fat	0.2 g	Dietary Fiber	2 g	Iron	0.8 mg
Cholesterol	0 mg	Protein	1 g	Calcium	28 mg