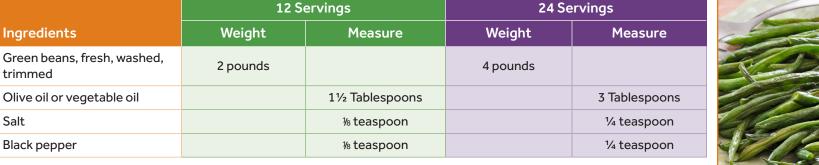
Roasted Green Beans

 $(\dot{\mathbf{v}})$ Cooking time: 20 minutes HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: ¹/₂ cup Vegetables NSLP: ¹/₂ cup Other Vegetables SFSP: 1/2 cup Vegetables





Directions

Salt

- 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 12 servings use 3 half-size sheet pans. For 24 servings use 6 half-size sheet pans or 3 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	Nutrients Per	Nutrients Per Serving					
½ cup	12 Servings: about 1 pound 12 ounces	12 Servings: about 1½ quarts	Calories	39	Sodium	29 mg	Vitamin A	521 IU	
	24 Servings: about 3 pounds 8 ounces	24 Servings: about 3 quarts	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	

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