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

	12 Servings		24 Servings	
Ingredients	Weight	Measure	Weight	Measure
Green beans, fresh, washed, trimmed	2 pounds		4 pounds	
Olive oil or vegetable oil		1½ Tablespoons		3 Tablespoons
Salt		% teaspoon		¼ teaspoon
Black pepper		% teaspoon		1/4 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 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
½ cup	12 Servings: about 1 pound 12 ounces	12 Servings: about 1½ quarts
	24 Servings: about 3 pounds 8 ounces	24 Servings: about 3 quarts

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			

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