



Fresh Local Green Beans and Fresh Local Mushrooms

Recipe: R-5861 HACCP Process: Same Day Service
 # of Servings: 50.00 Serving Size: 1/2 Cup Source: Bristol City SD TN
 Grams Per Serving: 75.16 Oz per Serving 2.65 Meal Components: 1/2 cup other vegetable

Ingredients	Measurements	Directions
BEANS, GREEN Fresh Mushrooms Pork, cured, bacon, raw Garlic Powder Onion Powder Black Pepper MARGARINE SOLIDS	4 LB + 8 OZ 2 LB 12 OZ 2 TSP 2 TSP 2 TSP GROUND 1 LB	1. Ingredients: 2. Day of Service: Pre-Prep: Clean and sanitize workstation. Pull and ingredients and place at workstation. CCP: Prepare food at room temperature in two hours or less. CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.
		3. Cook: Place margarine in braising pan over medium heat. Add all other ingredients, toss well, and cook for 10-15 minutes. CCP: Heat until an internal temperature is reached of 140°F for 15 seconds
		4. Hold: Place cooked green beans and mushrooms in a warming cart, hold above 135°F for service or as directed by your health department. CCP: Hold above 135°F. CCP: Batch cook as necessary to insure best end product and nutritional.
		5. Serve: 1/2 cup green beans and mushrooms using a 4-ounce spoodle. Each 1/2 cup serving provides 1/2 cup other vegetable. CCP: Hold above 135°F

Notes:

Production Notes: Note for any unused mushrooms, "we sauté and freeze for future use".
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Serving Notes: Each 1/2 cup of green beans and mushrooms provides 1/2 cup other vegetable.
 Each 1/2 cup weighs 75.16 grams or 2.65 ounces.

Nutrients Per Serving:		(per 1/2 Cup)			
Calories	109.432	Trans Fat (gm)	0.000	Iron (mg)	0.266
Protein (gm)	1.731	Chol (mg)	4.627	Calc (mg)	8.619
Carb (gm)	2.223	Vit A (IU)	395.060	Sodium (mg)	173.414
Tot Fat (gm)	10.259	Vit C (mg)	0.813	Fiber (gm)	0.910
Sat Fat (gm)	4.270			Sugars (gm)	0.700*

Note: * means nutrient data is missing or not available.

Meal Components:						(per 1/2 Cup)	
Fruit (Cups)		Vegetables (Cups)					
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other	0.500	
Whole Grain- Rich (Oz. Eq.)	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	Fluid Milk (Cups)			

Allergens:
No Listed Allergens

CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

Product not used within 4 hours from when it was removed from the oven will be discarded.