

## Untagged ingredients

Margarine-like, butter-margarine blend,  
80% fat, stick, without salt  
1 lb

Spices, garlic powder  
2 tsp

Spices, onion powder  
2 tsp

Spices, pepper, black  
2 tsp

Pork, cured, bacon, cooked, broiled,  
pan-fried or roasted, reduced sodium  
12 oz

Beans, snap, green, canned, no salt  
added, drained solids  
4.5 lb

Mushrooms, white, fresh, raw, slices  
2 lb

## Section 1

1. 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**

2. 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**

3. 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.**

4. Serve:  $\frac{1}{2}$  cup green beans and mushrooms using a 4-ounce spoodle. Each  $\frac{1}{2}$  cup serving provides  $\frac{1}{2}$  cup other vegetable.

**CCP: Hold above 135°F**

# Fresh Local Green Beans and Mushrooms

## Nutrition Facts

Servings Per Container 1

**Serving Size 0.5 c**

Amount Per Serving

**Calories** **116**

% Daily Value\*

**Total Fat** 10g **13%**

Saturated Fat 3g **17%**

Trans Fat 0g

**Cholesterol** 15mg **5%**

**Sodium** 74mg **3%**

**Total Carbohydrate** 3g **1%**

Dietary Fiber 1g **4%**

Sugars 1g

**Protein** 4g **7%**

Vitamin D: 1% DV • Potassium: 3% DV

Calcium: 2% DV • Vitamin A: 5% DV

Iron: 4% DV • Vitamin C: 2% DV

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.