

# SWEET THAI CHILI GREEN BEANS

Hartford Public Schools, FCNS - 2016

Grade: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Green beans, fresh, trimmed, Whole, ready to use <ul style="list-style-type: none"> <li>● Brand : varies</li> <li>● Code #: varies</li> <li>● 80 svg/case</li> <li>● 2 bags/case</li> <li>● 40 portions/bag</li> <li>● 10 pieces/serving</li> </ul>	4.25 lbs.		8.5 lbs.		1. Sanitize work area with bleach & water solution. 2. Wash hands. 3. Put on food service gloves.  <b>Cooking Methods: (Steamer)</b> <ol style="list-style-type: none"> <li>1. Heat 2.5 lbs. Sweet Chili Sauce to 140°F and hold hot.</li> <li>2. <b>No earlier than 15 minutes prior to serving time</b>, place cleaned 4.25 lbs. green beans in a 2 inch hotel pan.</li> <li>3. Cover and steam green beans until tender approximately five minutes.</li> <li>4. Pour heated sauce over green beans and mix well to coat all beans.</li> </ol>
Sweet thai chili sauce ( 5lbs boilable bag) <ul style="list-style-type: none"> <li>● Brand: JTM</li> <li>● Code # 73480</li> <li>● 907 svg/case</li> <li>● 6 bags/case</li> <li>● 150 portions/bag</li> <li>● 0.53oz. /serving</li> </ul>	2.5 lbs.	1qt	5 lbs.	2 qt	
<b>Serving Size:</b> ½ cup  <b>Meal Pattern Contribution:</b> ½ cup Other Vegetable  <b>Allergens:</b> Wheat and Soy (trace amounts)  <b>Note:</b> Discard unused cooked product.					<b>HACCP/Serving Instructions:</b> <ol style="list-style-type: none"> <li>1. Using tongs place ½ cup (approx. 10pcs) of saucy beans on the serving tray.</li> <li>2. Hold at 140°F or higher throughout serving. Check temperature again during serving. If below 140°F, remove from line and reheat to 165°F.</li> </ol>

Recipe and Meal Contribution Review completed by Put Local on Your Tray.  
 SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

