



Pizza Green Beans

This Pizza Green Beans recipe is a flavorful twist on an all-time favorite! Canned green beans and canned tomatoes are brought together with the classic Italian flavors of garlic and oregano.

CACFP Adult Portion Crediting Information

$\frac{3}{4}$ cup (6 oz spoodle) provides $\frac{3}{4}$ cup vegetable
($\frac{1}{8}$ cup additional vegetable, $\frac{1}{8}$ cup red/orange vegetable,
and $\frac{1}{2}$ cup other vegetable).

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS Recommend to prepare and cook in batches of 25 servings
	Weight	Measure	Weight	Measure	
Canned no-salt-added diced tomatoes, drained	2 lb 2 oz	1 qt 2 cups ($\frac{1}{2}$ No.10 can)	4 lb 4 oz	3 qt (1 No.10 can)	1 Combine tomatoes and green beans in a large pot.
Canned no-salt-added green beans, with liquid	7 lb 4 oz	1 gal (1 $\frac{1}{4}$ No.10 cans)	14 lb 8 oz	2 gal (2 $\frac{1}{2}$ No.10 cans)	
Dried oregano		$\frac{1}{4}$ cup		$\frac{1}{2}$ cup	2 Add oregano, garlic, black pepper, and salt. Stir well.
Fresh garlic, minced	1 $\frac{1}{4}$ oz	$\frac{1}{8}$ cup	2 $\frac{1}{2}$ oz	$\frac{1}{4}$ cup	
Ground black pepper		$\frac{1}{2}$ tsp		1 tsp	



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Salt		1 ½ tsp		1 Tbsp	<p>3 Bring to a boil over medium high heat for 5-10 minutes. Reduce heat. Simmer uncovered for 5 minutes.</p> <p>4 Critical Control Point: Heat to 140 °F or higher for at least 15 seconds.</p> <p>5 Transfer to steam table pan (12" x 20" x 2 ½"). For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p> <p>6 Critical Control Point: Hold for hot service at 140 °F or higher</p> <p>7 Serve ¾ cup (portion with 6 oz slotted spoodle).</p>



NUTRITION INFORMATION

For ¾ cup (6 oz spoodle)

NUTRIENTS	AMOUNT
Calories	34

Total Fat	0 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	138 mg
Total Carbohydrate	7 g
Dietary Fiber	3 g
Total Sugars	1 g
Added Sugars included	N/A
Protein	1 g
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Vitamin A	22 mcg RAE
Vitamin C	4 mg
Vitamin D	0 IU
Calcium	39 mg
Iron	1 mg
Potassium	211 mg
N/A=no data available	

NOTES

Cooking Process #2: Same Day Service.

YIELD/VOLUME

25 Servings	50 Servings
About 9 ¼ lbs	About 18 ½ lbs
About 1 gal ½ qt/1 steam table pan (12" x 20" x 2 ½")	About 2 gal 1 qt/2 steam table pans (12" x 20" x 2 ½")

SOURCE:

CACFP Adult Portion Recipe Project

