



Pizza Green Beans

USDA Recipe for CACFP

These Pizza Green Beans have green beans combined with tomatoes, garlic, and oregano.

CACFP CREDITING INFORMATION

½ cup (4 fl oz slotted spoodle) provides ½ cup vegetable.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Canned no-salt-added diced tomatoes, drained	2 lb 2 oz	1 qt ½ cup (½ No.10 can)	4 lb 4 oz	2 qt 1 cup (1 No. 10 can)	1 Combine tomatoes and green beans in a large pot.
Canned no-salt-added green beans, with liquid	7 lb	3 qt 3½ cups (1¼ No. 10 can)	14 lb	1 gal 3 qt 3 cups (2½ No. 10 cans)	
Dried oregano		¼ cup		½ cup	2 Add spices. Stir well.
Fresh garlic, minced		⅛ cup	2½ oz	¼ cup	
Ground black pepper		½ tsp		1 tsp	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<p>3 Bring to a boil over medium high heat for 8–10 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 2½").</p> <p>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.</p>
					<p>7 Portion with 4 fl oz slotted spoodle (½ cup).</p>



NUTRITION INFORMATION

For ½ cup (4 fl oz slotted spoodle).

NUTRIENTS	AMOUNT
Calories	35
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Total Fat	0 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	15 mg
Total Carbohydrate	7 g
Dietary Fiber	3 g
Total Sugars	3 g
Added Sugars included	N/A
Protein	1 g
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Vitamin D	0 IU
Calcium	48 mg
Iron	1 mg
Potassium	89 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

NOTES

Cooking Process #2: Same-Day Service.

YIELD/VOLUME

25 Servings	50 Servings
About 6 lb	About 14 lb
About 3 qt/1 steam table pan (12" x 20" x 2½")	About 1 gal 3 qt/2 steam table pans (12" x 20" x 2½")