Green Beans with Potatoes and Smoked Turkey is an excellent side dish with a smoky flavor that pairs frozen green beans, potatoes, and onions with smoked turkey.

**CACFP Adult Portion Crediting Information**
¾ cup (6 oz slotted spoodle) provides ½ cup vegetable (½ cup other vegetable), and 1 oz equivalent meat.

### INGREDIENTS

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>25 SERVINGS</th>
<th>50 SERVINGS</th>
<th>DIRECTIONS Recommend to prepare and cook in batches of 25 servings</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Smoked turkey drumsticks, deboned, shredded</strong></td>
<td>1 lb 12 oz</td>
<td>3 lb 8 oz</td>
<td>1 Shred turkey meat into small pieces.</td>
</tr>
<tr>
<td><strong>Water</strong></td>
<td>2 qt</td>
<td>1 gal</td>
<td>2 In a large stock pot, add turkey, water, potatoes, margarine, onions, garlic, thyme, pepper, and onion powder. Cook uncovered over medium heat for 16 minutes. Stir well. About half of water (about 1 qt 2 cups) will remain in the pot while the rest will cook away.</td>
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<tr>
<td><em>Fresh red potatoes, unpeeled, diced ½“</em></td>
<td>1 lb</td>
<td>2 lb</td>
<td></td>
</tr>
<tr>
<td>Margarine, trans fat-free</td>
<td>2 oz</td>
<td>4 oz</td>
<td></td>
</tr>
<tr>
<td><em>Fresh onions, chopped</em></td>
<td>12 oz</td>
<td>1 lb 8 oz</td>
<td></td>
</tr>
</tbody>
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### INGREDIENTS

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<tbody>
<tr>
<td></td>
<td>Weight</td>
<td>Measure</td>
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</tr>
<tr>
<td>Garlic, minced</td>
<td>2 Tbsp</td>
<td>3 oz</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Ground thyme</td>
<td>¼ tsp</td>
<td>½ tsp</td>
<td></td>
</tr>
<tr>
<td>Ground black or white pepper</td>
<td>½ tsp</td>
<td>1 tsp</td>
<td></td>
</tr>
<tr>
<td>Onion powder</td>
<td>½ tsp</td>
<td>1 tsp</td>
<td></td>
</tr>
<tr>
<td>Frozen green beans, thawed, drained</td>
<td>3 lb 12 oz</td>
<td>1 gal</td>
<td>7 lb 8 oz</td>
</tr>
</tbody>
</table>

**DIRECTIONS**

3. Add green beans. Cook uncovered over medium heat for 10-15 minutes. DO NOT OVERCOOK. Green beans should be bright green.

4. Drain excess liquid (up to 1 qt 2 cups per batch of 25).

5. Critical Control Point:
   Heat to 165 °F or higher for at least 15 seconds.

6. Pour 9 lb 2 oz (1 gal 2 cups) green bean, potato, and turkey mixture into a large steam table pan (12" x 20" x 2 ½").
   For 25 servings use 1 pan.
   For 50 servings use 2 pans

7. Critical Control Point:
   Hold for hot service at 140 °F or higher.

8. Serve ¾ cup (portion with 6 oz slotted spoodle).
NUTRITION INFORMATION
For ¾ cup (6 oz slotted spoodle)

NUTRIENTS
AMOUNT
Calories 113

Total Fat 4 g
  Saturated Fat 1 g
  Cholesterol 27 mg

Sodium 337 mg

Total Carbohydrate 8 g
  Dietary Fiber 2 g
  Total Sugars 2 g
  Added Sugars included N/A

Protein 10 g

Vitamin A 13 mcg RAE
Vitamin C 5 mg
Vitamin D 11 IU
Calcium 43 mg
Iron 1 mg
Potassium 289 mg
N/A= data not available

MARKETING GUIDE
Food as Purchased for 25 Servings 50 Servings

Fresh red potatoes 1 lb 1 oz 2 lb 2 oz
Fresh Onion 14 oz 1 lb 12 oz

NOTES
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

YIELD/VOLUME
25 Servings 50 Servings

About 9 lb 2 oz About 18 lb 4 oz
Approximately 1 gal 2 cups/1 steam table pan (12” x 20” x 2 ½”).
Approximately 2 gal 1 qt/2 steam table pans (12” x 20” x 2 ½”).

SOURCE:
CACFP Adult Portion Recipe Project