



# Pizza Green Beans

## USDA Recipe for Schools

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

### NSLP/SBP CREDITING INFORMATION

$\frac{1}{2}$  cup (4 fl oz slotted spoon) provides  $\frac{1}{8}$  cup red/orange vegetable and  $\frac{3}{8}$  cup other vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Canned no-salt-added diced tomatoes, drained	4 lb 4 oz	2 qt 1 cup (1 No. 10 can)	8 lb 8 oz	4 qt 2 cups (2 No. 10 cans)	<b>1</b> Combine tomatoes and green beans in a large pot.
Canned no-salt-added green beans, with liquid	14 lb	1 gal 3 qt 3 cup (2½ No. 10 cans)	28 lb	3 gal 3 qt 1 pt (5 No. 10 cans)	
Dried oregano		½ cup		1 cup	<b>2</b> Add spices. Stir well.
Fresh garlic, minced	2½ oz	¼ cup	5 oz	½ cup	
Ground black pepper		1 tsp		2 tsp	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<p><b>3</b> Bring to a boil over medium high heat for 8–10 minutes. Reduce heat. Simmer uncovered for 5 minutes.</p>
					<p><b>4</b> Critical Control Point: Heat to 135 °F or higher for at least 15 seconds.</p>
					<p><b>5</b> Transfer to steam table pan (12" x 20" x 2½").</p> <p>For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p>
					<p><b>6</b> Critical Control Point: Hold for hot service at 135 °F.</p>
					<p><b>7</b> Portion with 4 fl oz slotted spoodle (½ cup).</p>



**NUTRITION INFORMATION**

For ½ cup (4 fl oz slotted spoodle).

<b>NUTRIENTS</b>	<b>AMOUNT</b>
<b>Calories</b>	<b>35</b>
<b>Total Fat</b>	<b>0 g</b>
Saturated Fat	0 g
Cholesterol	0 mg
<b>Sodium</b>	<b>15 mg</b>
<b>Total Carbohydrate</b>	<b>7 g</b>
Dietary Fiber	3 g
Total Sugars	3 g
Added Sugars included	N/A
<b>Protein</b>	<b>1 g</b>
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**

<b>50 Servings</b>	<b>100 Servings</b>
About 14 lb	About 24 lb
About 1 gal 3 qt/2 steam table pans (12" x 20" x 2½")	About 3 gal/4 steam table pans (12" x 20" x 2½")

