

THAI GREEN BEANS - SIDE w/ ENTRÉE

7/11/2024

Plate: Sides Tray

To Go: Small 1 Compartment

STEP #1: INGREDIENTS

#60 scoop REAL Butter

Approx. 4 wz [Blanched Green Beans](#)

1/2 vz [Thai Sauce](#)

SETUP / GARNISH

4 shakes Sesame Seeds (approx. 1/2tsp)

STEP 1: TO COOK

1. Scoop the butter into a **clean** saute pan.
2. Using the a taco stand, portion approximately 4wz. of green beans, pour into a saute pan, and **spread out** into an even layer.
See "Video - Taco Stand Green Bean Portioning"
3. Ladle the Thai sauce over the green beans.
4. Saute until the green beans are thoroughly heated. **DO NOT BLISTER OR OVER COOK TO THE POINT WHERE THE BEANS BREAK APART.**
NOTE: 2 Orders may be cooked in a 10" saute pan at a time.

SET UP / GARNISH

1. Place in a sides tray.
2. Shake the seeds **evenly** over the Thai green beans.

THAI GREEN BEANS - SHARED SIDE

7/11/2024

Plate: Sides Tray

To Go: Small 1 Compartment

STEP #1: INGREDIENTS

#60 scoop REAL Butter

Approx. 4 wz [Blanched Green Beans](#)

1/2 vz [Thai Sauce](#)

SETUP / GARNISH

4 shakes Sesame Seeds (approx. 1/2tsp)

STEP 1: TO COOK

1. Follow the same cooking procedure as the regular Thai green beans.
4. Saute until the green beans are thoroughly heated. **DO NOT BLISTER OR OVER COOK TO THE POINT WHERE THE BEANS BREAK APART.**
NOTE: 2 Orders may be cooked in a 10" saute pan at a time.

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SET UP / GARNISH

1. Place in a sides tray.
2. Shake the seeds **evenly** over the Thai green beans.

