

GREEN BEANS - SIDE w/ ENTRÉE

7/11/2024

Plate: Sides Tray

To Go: Small 1 Compartment

STEP #1: INGREDIENTS

#60 scoop REAL Butter

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

2 shakes [Salt & Pepper Seasoning](#)

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. Shake the salt & pepper seasoning **evenly** 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.
5. Place in a sides tray.

GREEN BEANS - SHARED SIDE

7/11/2024

Plate: Sides Tray

To Go: Small 1 Compartment

STEP #1: INGREDIENTS

#60 scoop REAL Butter

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

2 shakes [Salt & Pepper Seasoning](#)

STEP 1: TO COOK

1. Follow the same cooking procedure as the regular green beans.
2. 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.
3. Place in a sides tray.

