

# Italian 3-Bean Salad

## HUHS

Serving Size: 1/2 cup

Serving Utensil: #8 scoop

Meal Component: 1/4c Legume, 1/8c Other

## FRIESS LAKE / RICHFIELD / ERIN

Serving Size: 1/2 cup

Serving Utensil: #8 scoop

Meal Component: 1/4c Legume, 1/8c Other

## Cooking Instructions

Pan Type & Size: \_\_\_\_\_

Cooking Temperature: n/a

Cooking Equipment: \_\_\_\_\_

Cook Time: n/a

Ingredient	75 Servings	Servings	Directions
Green Beans, Frozen	10 cups		<p>Make 1 day ahead. Rinse and drained kidney &amp; garbanzo beans. Combine all beans, celery, and onions in lug.</p> <p>Mix remaining dressing ingredients in a 4qt container and whisk.</p> <p>Pour dressing over beans and let sit overnight. Toss before serving. Serve cold.</p>
Kidney Beans, canned	1 - #10 can		
Garbanzo Beans, canned	1 - #10 can		
Onion, fresh, diced	1 cup		
Celery, fresh, diced	2 cups		
Vinegar	2 cups		
Sugar	1.75 cups		
Olive/Canola Blended Oil	1.5 cups		
Salt	1 T		
Pepper	1 T		
Basil	1 T		

## Production Amounts Used: Record the amount used to document production patterns.

Date	Quantity of Recipes Used	Notes: (holidays, early release, field trips, etc...)

## Meal Pattern Calculations

**Legumes** - 10.75c Kidney Beans + 10.5c Garbanzo = total 21.25c/75, 1/2c sv = .28 = **1/4c legume**

**Other Veg** - 10c Grn Bean + 1c Onion + 2c Celery = 13c/75, 1/2c sv = .17 = **1/8c other**