



**RECIPE NAME:** Western Beans

File No:



Recipe Adapted From:  
Team Nutrition

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: ½ cup	
Serving Utensil: #8 scoop	
Servings per Pan:	

Ingredients	Weight	Measure	Procedure
Beans, Baked, Vegetarian, Canned, In Sauce Corn, Canned, Whole Kernel (Liquid Pack) Tomatoes, Canned, Diced, Undrained Onions, Raw, Chopped Sugar, Brown Ketchup Sauce, Barbeque Chili Powder Garlic Powder Salt	12 oz	1 #10 can ½ #10 can, drained 1 #10 can  1 cup, packed 1 cup ¼ cup + 2 Tbsp ¼ cup 1 ½ tsp 1 Tbsp	<ol style="list-style-type: none"> <li>Preheat oven to 400°F.</li> <li>Drain and rinse canned corn.</li> <li>In a large hotel pan add baked beans, corn, and diced tomatoes. Mix well.</li> <li>Add remaining ingredients.</li> <li>Continue to stir, mix well.</li> <li>Bake in preheated oven for 25-30 minutes.</li> </ol> <p>CCP: Hot Hold at 135°F for service.</p> <p>Crediting: ⅓ c. B/P, ⅓ c. R/O, ¼ c. additional vegetable*</p>
Total Yield:		Number of Pans:	
Weight:	Measure (volume):	Pan Size:	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above):      DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/Meat Alternate						
Vegetable Subgroups <u>total</u> : ½ cup*	DG	B/P	R/O	S	O	
		⅓ c.	⅓ c.			
Fruits						
Grains						
Calories:	110					
Saturated Fat (g):	0.09g					
Sodium (mg):	543.24 mg					