

AFSA High School Food Service


Recipe Number: 41

Recipe: Three Bean Salad

Servings: 30

Serving Size: 1 Cup

Meal Components per serving													
Meat/Meat Alternative: _____	Vegetables:												
_____	Dark Green: _____												
_____	Red/Orange: _____												
Whole Grain: _____	Starchy: _____												
_____	Beans: <u>3/4 Cup</u>												
Fruit: _____	Other: <u>1/8 Cup</u>												

<table style="width: 100%; border: none;"> <tr> <td style="width: 60%;">Cannellini Bean</td> <td style="text-align: right;">2 Quarts</td> </tr> <tr> <td>Kidney Beans</td> <td style="text-align: right;">2 Quarts</td> </tr> <tr> <td>Garbanzo beans</td> <td style="text-align: right;">2 Quarts</td> </tr> <tr> <td>Red Onion</td> <td style="text-align: right;">2 Onions</td> </tr> <tr> <td>Celery</td> <td style="text-align: right;">1 Stalk</td> </tr> <tr> <td>Three Bean Salad Dessing</td> <td style="text-align: right;">2 Cups</td> </tr> </table> <p style="margin-top: 20px;">1 Mix and serve</p> <div style="display: flex; justify-content: space-between; align-items: center; margin-top: 20px;"> <div style="text-align: center;"> <p>(Make it look like this.)</p> </div> <div style="text-align: center;">  </div> </div>		Cannellini Bean	2 Quarts	Kidney Beans	2 Quarts	Garbanzo beans	2 Quarts	Red Onion	2 Onions	Celery	1 Stalk	Three Bean Salad Dessing	2 Cups
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All recipes are subject to relevant HACCP procedures from the AFSA High School Food Safety Plan