



Recipe #468 Green Beans & Potatoes, Serving Size and Ingredients: 4 oz.

25 Servings	50 Servings	100 Servings	Ingredients
6 cups	12 1/2 cups	25 cups	Sliced Potatoes
4 cups	8 2/3 cups	16 1/2 cups	Green Beans, Frozen
1 tsp.	2 tsp..	4 tsp.	Dried Thyme
1/2 tsp.	1 tsp.	2 tsp.	Black Pepper
1 ¼ tsp.	1 Tbsp. + 1 ¼ tsp.	3 Tbsp. + 1 tsp.	Worcestershire Sauce
2 cups + 1 Tbsp.	4 1/3 cups	8 2/3 cups	Vegetable Broth
2 Tbsp. + 2 ¼ tsp.	1/3 cups + 1 tsp.	2/3 cup + 2 tsp.	Cornstarch
2 cup + 1 Tbsp.	4 cups + 2 Tbsp.	8 ¼ cups	Fresh Parsley

North Central New Mexico Economic Development District
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Instructions:

- 1. In a large skillet over medium-high heat combine potatoes, green beans, thyme, pepper, Worcestershire sauce and 3/4 cup of broth. Bring to a boil; reduce heat to medium-low, cover and simmer 15 to 20 minutes or until vegetables are tender.***
- 2. In a bowl blend remaining broth and cornstarch. Stir in parsley; add to potato mixture. Cook, stirring, until bubbly and thickened.***