

## Lemon Garlic Vegetable Sauté

Portion Size: ½ cup

\*Yield: 50 servings

Precost	Portion	Ingredient	50 Servings*	For 25 Servings	Directions
		California blend frozen vegetables Squash, sliced, fresh or frozen Green beans, frozen or canned Red pepper, fresh, strips, steamed Margarine Garlic, dehydrated Lemon juice Walnuts Salt Pepper, white	2 ½ lbs 1 lb 1 ½ lbs 2 cups 5 oz 1 tsp 2 ½ oz 5 oz 1 Tbsp 1 ¼ tsp	1 ¼ lb ¼ lb ¾ lb 1 cup ½ tsp 1 ¼ oz 2 ½ oz 1 ½ tsp ¾ tsp	<ol style="list-style-type: none"> <li>1. Steam frozen and canned vegetables and toss together.</li> <li>2. Saute any fresh vegetable and add to cooked frozen product.</li> <li>3. Melt margarine and add garlic, lemon juice, salt and pepper.</li> <li>4. Toss vegetables in lemon juice sauce.</li> <li>5. Add salt and white pepper. Salt may be reduced for healthier option.</li> <li>6. Top with walnuts and serve at 135°F or above.</li> </ol>