BEANS: GREEN OR YELLOW

Available in green and yellow, beans are also known as string beans, snap beans or wax beans.

Usage: May be eaten raw, steamed, baked, added to salads and casseroles.

Selection: Look for fresh, clean beans that are tender, crisp and well shaped. The most tender beans will be thin but can be either long or short. Pick beans with smooth skin.

Avoid: Avoid beans that are tough and discolored - this is a sign that they are not fresh. Also avoid beans that are soft, wrinkled, or have lumpy sections along the length.

Storage: Wash and dry beans in water before refrigeration, but do not snap off the ends before storing. Beans will keep for several days in a plastic container, but are best when used immediately.

Nutrition Facts

Serving Size 1/2 cup beans Servings Per Container

Amount Per Serving

Calories 20	Calories from Fat 0
Lante Version	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrat	e 5g 2%
Dietary Fiber 2g	8%
Sugarsg	**************************************
Protein 1a	

Protein 1g

Vitamin A 6%	•	Vitamin C 15%	
Calcium 2%		Iron 2%	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Laga than		
Less than	65g	80g
Less than	20g	25g
Less than	300mg	300 mg
Less than	2,400mg	2,400mg
Total Carbohydrate		375g
	25g	30g
	Less than Less than Less than	Less than 300mg Less than 2,400mg e 300g

Calories per gram:

Fat 9 · Carbohydrate 4 · Protein 4

