

Queso Green Bean Casserole with Cornbread Crumble

Sautéed mushrooms and green beans are doused in rich spicy queso, topped with buttered jalapeno cornbread crumbles and baked to a bubbly goodness. This is not your Mama's green bean casserole, but it's mighty good!

Farmer-Owned
LAND O LAKES®
FOODSERVICE



Chef Pierre®



QUESO GREEN BEAN CASSEROLE WITH CORNBREAD CRUMBLE



DIRECTIONS:



YIELD: 2 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	1 cup	Mushrooms, Small Dice	1.50		
Land O Lakes	2 ½ tsp.	Signature Spread Garlic and Herb, Divided	.06	15948	
NORPAC	6 oz.	Flav-R-Pac Riviera Blend	.66	3093	
Land O Lakes	1 cup	Queso Bravo, White, Warmed	1.44	48238	
Sara Lee Frozen Bakery	1 ½ oz.	Chef Pierre Jalapeno Cornbread, Crumbled	.25	8282	

Directions for the Operator:

1. In a small skillet, over medium high heat melt only 1 ½ tsp. garlic and herb spread. Add the mushrooms and sauté until tender.
2. Spray a small cast iron skillet.
3. Mix the frozen Riviera Blend with the warm Queso Bravo. Pour into to go pan.
4. In a small pan or in the microwave, melt the remaining 1 tsp. garlic and herb spread, combine with the crumbled cornbread and mix well.
5. Place the cornbread crumble on top of the sauced vegetables. Cool down, package to go.

Directions for the Consumer:

1. Preheat oven to 350° and bake about 18 minutes or until cornbread is golden and sauce is bubbly.

FOOD COST CALCULATOR

Menu Price \$	\$10.55
Total Cost \$	\$3.91
Cost Margin %	37%
Net Profit \$	\$6.64

*Approximate ingredient costs & gross profit



Recipe Created by:
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