



**CHAIRMANS**  
FOODS

QUALITY COMFORT FOODS

# FESTIVE, FOODSERVICE GREEN BEAN CASSEROLE

## A MUST-HAVE HOLIDAY TRADITION FOR FOODSERVICE

Green bean casserole remains a popular side dish in foodservice due to its versatility and ability to complement various main courses. While it is a classic choice for holidays, modern twists with ingredients like red bell peppers or smoked flavors are gaining popularity, appealing to contemporary tastes.

## 33143 - Green Bean Casserole

This savory side dish takes the classic green bean casserole to the next level by adding red bell peppers and smoked sugar. The creamy base of the traditional casserole is enhanced with the mild tang and color of bell peppers, while the smoked sugar introduces a subtle depth and smokiness. This modern twist on a familiar favorite offers a sophisticated flavor profile, making it perfect for elevating holiday meals or adding a unique touch to family gatherings.

## Green Bean Casserole

- **Unique Flavor Profile:** The addition of red bell peppers and smoked sugar transforms this classic dish.
- **Visual Appeal:** The vibrant color of the red bell peppers adds a fresh, eye-catching element to the dish.
- **Versatility:** This dish is perfect for both casual and upscale dining.
- **Elevated Comfort Food:** Combining traditional comfort with culinary innovation.



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**Gain a  
Competitive Edge  
Through Menu  
Diversification!**

Offering an elevated take on traditional green bean casserole can set a restaurant apart. It satisfies a variety of tastes while fitting into menus that cater to both family-style dining and more contemporary fare.



## Chairmans Foods:

- Gold-star rated USDA manufacturing plant.
- High-quality ingredients to ensure quality and consistency.
- Full menu of meal options for restaurants and retail delis.
- Experienced R&D, chef, and production teams.

## Packaging Details

CUSTOMER ITEM NUMBER	UPC CASE CODE	INDIVIDUAL UNIT UPC CODE	UNIT NET WEIGHT	UNITS PER CASE	CASE NET WEIGHT
N/A	696633331439	N/A	3 lbs.	12	36 lbs.

GROSS CASE WEIGHT	CASE DIMENSIONS	CASE CUBE	LAYERS	CASES PER LAYER	TOTAL CASES
37 lbs. lbs.	15.125" x 11.875" x 9.6875"	1.0	4	10	40

## Storage & Handling

PRODUCT STORAGE	SHELF LIFE	SHELF LIFE AT RECEIPT
Frozen: ≤ 10°F	365 Days	243 Days

## Cooking / Heating Instructions

1. It is recommended to place 1 bag of casserole in an oven safe pan, wrap with aluminum foil, and bake at 350°F for 45 minutes or until the internal temperature reaches 165°F.
2. Once product reaches 165°F, pour into a serving dish and serve. It is recommended to hold up to a maximum of 4 hours on a hot bar.



**Call Your Chairmans Foods Sales Representative TODAY!**

