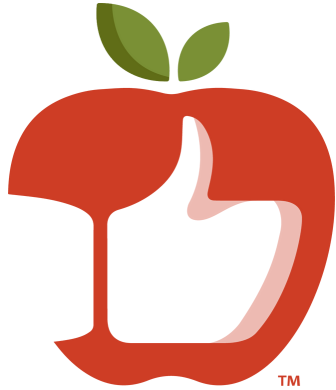


Canned Green Beans

CREATE
HEALTHY CHOICES



- Canned green beans can be just as healthy as fresh ones, especially when they are low-sodium.
- Rinsing canned green beans before cooking will reduce the sodium content.
- Green beans are a good source of fiber, protein, and vitamins A & C.
- Canned green beans are a great addition to soups, casseroles, and stir-fries.

CREATE SNAP-ED
BETTER HEALTH

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