

Broiled Zucchini with Yogurt-Dill Sauce

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Yogurt, plain, non-fat Fresh Dill, finely chopped Garlic Clove, Fresh, grated Lemon Juice, fresh Salt, kosher Ground Black Pepper Zucchini, ends trimmed, cut crosswise into 4-6 spears per unit Olive Oil (or Canola)		6.75 cups 12.5 tsp 3 tsp 6 tsp .5 tsp .5 tsp 12.5 cups 12.5 tblsp		12.5 cups 25 tsp 6 tsp 12 tsp 1 tsp 1 tsp 25 cups 25 tblsp	<ol style="list-style-type: none"> 1. Sanitize work area with bleach & water solution. 2. Wash Hands. 3. Put on food service gloves. <p>Preparation Methods</p> <ol style="list-style-type: none"> 1. Prepare dill yogurt sauce by combining yogurt, dill, garlic and lemon juice. Refrigerate to chill to 45°F. 2. On a sheet pan lined with a baking sheet and lightly sprayed with oil, line up zucchini spears and drizzle oil over spears. Season with salt and pepper to taste (optional) 3. In a 450°F oven broil/roast zucchini until slightly browned on the top, tender but not mushy. 4. Zucchini can be served cold or warm with the chilled dill sauce drizzled over or served in 2 oz cups on the side for dipping. <p>Serving Instructions</p> <ol style="list-style-type: none"> 1. Hold at 140°F or higher throughout serving. Check temperature again during serving. If below 140°F, remove from line and reheat to 165°F. <p><i>Note: Discard unused cooked product.</i></p>
Adjusted from What's Cooking? USDA Mixing Bowl Recipe					

Serving Size:

½ cup - approx. 4spears with 2 oz dill sauce

Meal Pattern Contribution:

1/2 cup Other Vegetable

Allergens: None

HACCP INSTRUCTIONS

Product must be cooked to 140°F and must be held at 140°F minimum.

*If product is below 140°F for 2 hours, product must be reheated to 165°F for 15 seconds.

*If product is below 140°F for 4 hours or more, dispose of product and record in the action column of the temperature log sheet.

