

FRESH STEAMED ZUCCHINI

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Zucchini, Fresh, Whole	5 lbs		10 lbs		<ol style="list-style-type: none"> 1. Sanitize work area with bleach & water solution. 2. Wash Hands. 3. Put on food service gloves. <p>Cooking Methods</p> <p><i>Steamer</i></p> <ol style="list-style-type: none"> 1. Wash, trim and slice Zucchini, to ¼” round slices. 2. Place 5 lbs prepared Zucchini in a 2” hotel pan. 3. Sprinkle with 1/4 cup Olive Oil. 4. Cover and steam Zucchini until tender approx 4 min. <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>
Olive Oil		1/4 Cup		1/2 Cup	

Serving Size:
 ½ Cup - 4 oz perforated spoodle

Meal Pattern Contribution:
 1/2 cup Other Vegetable

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.

Allergens: None



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