## Broiled Zucchini with Yogurt-Dill Sauce

**Grades:** K-12

**Yield:** 25 or 50 portions

### INGREDIENTS

<table>
<thead>
<tr>
<th></th>
<th>25 SERVINGS</th>
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</thead>
<tbody>
<tr>
<td>Yogurt, plain, non-fat</td>
<td>6.75 cups</td>
<td>12.5 cups</td>
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<tr>
<td>Fresh Dill, finely chopped</td>
<td>12.5 tsp</td>
<td>25 tsp</td>
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<tr>
<td>Garlic Clove, Fresh, grated</td>
<td>3 tsp</td>
<td>6 tsp</td>
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<tr>
<td>Lemon Juice, fresh</td>
<td>6 tsp</td>
<td>12 tsp</td>
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<tr>
<td>Salt, kosher</td>
<td>.5 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Ground Black Pepper</td>
<td>12.5 tsp</td>
<td>25 tsp</td>
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<tr>
<td>Zucchini, ends trimmed, cut crosswise into 4-6 spears per unit</td>
<td>12.5 cups</td>
<td>25 cups</td>
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<tr>
<td>Olive Oil (or Canola)</td>
<td>12.5 tblsp</td>
<td>25 tblsp</td>
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**DIRECTIONS**

1. Sanitize work area with bleach & water solution.
2. Wash Hands.
3. Put on food service gloves.

### Preparation Methods

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.

**Serving Instructions**

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.

**Note:** Discard unused cooked product.

**Serving Size:**

½ cup - approx. 4 spears 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.