

# CURRIED SQUASH SOUP

Old Saybrook Schools - 2018

**Grades:** 9-12

**Yield:** 25 or 50 servings

<b>INGREDIENTS</b>	<b>25 SERVINGS</b>		<b>50 SERVINGS</b>		<b>DIRECTIONS</b>
	<b>WEIGHT</b>	<b>MEASURE</b>	<b>WEIGHT</b>	<b>MEASURE</b>	
Zucchini and/ or Yellow Summer Squash, washed and diced Yellow Onion, peeled and chopped Canola Oil Curry Powder Vegetable Stock, low sodium	5 lb 12 oz  1 lb 8 oz	  2 1/2 cups  2 T 1.5 T 10.5 cups	11 lb 8 oz  3 lb	  5 cups  4 T 3 T 21 cups	1. Wash hands. 2. Put on food service gloves. 3. Add oil to stock pot 4. Add yellow onion and zucchini. 5. Saute until soft 5 minutes. 6. Add Curry Powder. Cook 1 minute. 7. Add vegetable stock. 8. Bring to boil. Lower to simmer 10-15 minutes. 9. Puree soup with immersion blender.
<b>Serving Size:</b> 8 oz cup <b>Meal Pattern Contribution:</b> ½ cup Other Vegetable Notes: 1 cup soup provides 4 oz. vegetable plus 3.3 oz. broth.					<b>AT SERVICE:</b> <b>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.</b>

*Recipe and Meal Contribution Review completed by Put Local on Your Tray.*

*SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.*

