

FRESH STEAMED ZUCCHINI

Hartford Public Schools, FCNS - 2014

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Zucchini, Fresh, Whole* Olive Oil	5 lbs 12 oz	1/4 Cup	11 lbs 8 oz	1/2 Cup	<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 (Steamer)</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 Size: ½ cup - 4 oz. perforated spoodle Meal Pattern Contribution: ½ cup other vegetable HACCP Instructions: Product must be cooked to 140°F and must be held at 140°F minimum. If below 140°F for 2 hours, remove from line and reheat to 165°F for 15 seconds. If below 140°F for 4 hours or more, dispose of product and record in the action column of the temperature log sheet.</p> <p>Note: Discard unused cooked product. *Summer Squash (Yellow) can be substituted. 25 servings would require 6 pounds summer squash to equal 25 servings of ½ cup Other Veg. Adjust amounts above accordingly.</p>					<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.

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.