

..... **MARCUS'S ROASTED VEGETABLE MEDLEY**

Grade: K-12

Hartford Public Schools, FCNS - 2018

Yield: 48 or 96 portions

INGREDIENTS	48 SERVINGS		96 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Zucchini, fresh	3 lb 4 oz		6 lb 8 oz		<p><i>Sanitize work area with bleach & water solution.</i></p> <p>Wash Hands.</p> <p>Put on food service gloves.</p> <p>Cooking Method:</p> <ol style="list-style-type: none"> 1. Wash the zucchini, squash, peppers and onions and cut the top and bottom off 2. Cut the zucchini in half 2 times 3. Dice the zucchini in a medium dice 4. Repeats steps 2-3 with the summer squash and peppers and slice onions into wedges. 5. Pre-Heat the Oven to 450 degrees 6. In a large bowl add diced peppers, sliced onions and crushed garlic on top of the zucchini and squash blend. 7. Add the olive oil and mix all the vegetables together 8. Add the basil, oregano, rosemary, salt (optional) and pepper 9. Mix all the ingredients together. 10. Split the mixture in half on two baking sheets lined with parchment (4 Trays for 96 Serv.) 11. Spread the mixture evenly across the pan and place in the oven for 12 minutes (cook to temp product must reach 140F or higher) 12. Transfer each tray into a 4 inch half pan and serve immediately
Summer Squash, fresh	3 lb 6 oz		6 lb 12 oz		
Peppers Red & Green	2 lb 6 oz		4 lb 12 oz		
Spanish Onions, sliced	3 lb 2 oz		6 lb 4 oz		
Crushed Garlic		¼ cup		½ cup	
Olive Oil		1 ½ cup		3 cup	
Dried Basil (fresh, if available)		2 T		4 T	
Dried Oregano		2 T		4 T	
Dried Rosemary		2 T		4 T	
Salt (optional)		1 tsp		2 tsp	
Pepper, Black		2 tsp		4 tsp	

Serving Size: ½ cup (4 oz. spoodle)

Meal Contributions: ½ cup Other Vegetable

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.

HACCP/Serving Instructions:

1. Hold in warmer at 140F. Wrap the pan with plastic wrap with a few holes in it to let steam vent.
2. Serve Immediately.

