

OVEN ROASTED ZUCCHINI

Hartford Public Schools; FCNS - 2017

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Zucchini, Fresh, whole Bell Peppers, sliced Olive Oil Dried Basil Onion Powder	5 lbs 12 oz 1 lbs 5 oz	 ¼ Cup ¼ Cup ⅓ Cup	11 lbs 8 oz 2 lbs 10 oz	 ½ Cup ½ Cup ¼ 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 trimmed zucchini and sliced bell peppers in a mixing bowl and season with olive oil, basil, and onion powder. 3. Place prepared zucchini mixture in a single layer on a sheet pan. 4. Place in a 425°F oven for 15 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. Peppers contribute ⅓ cup Other veg. Zucchini contributes ⅔ cup Other veg.</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.

