

# APPLE & BUTTERNUT SQUASH CASSEROLE

Naugatuck Public Schools - 2018

Yield: 52 portions

INGREDIENTS	52 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	
Butternut squash, fresh, pared, cubed	14 lbs 14 oz		<ol style="list-style-type: none"> <li>1. Sanitize work area with</li> <li>2. Wash Hands.</li> <li>3. Put on food service gloves.</li> </ol> <p><b>Cooking Methods:</b></p> <ol style="list-style-type: none"> <li>1. Peel squash, scoop out seeds, and cut into bite size pieces</li> <li>2. Place squash and apple slices in 2 – 4”full size steam table pans</li> <li>3. Blend remaining ingredients with fork until crumbly and distribute evenly over squash &amp; apples</li> <li>4. Cover and bake casserole at 350F ( convection 325F) for about 45 to 50 minutes</li> <li>5. Serve using a 6 oz (ounce) solid spoodle</li> </ol>
Apples, peeled, cored, sliced, 125-138ct	4 lbs	11 ¼ cups	
Brown Sugar		1 ¼ cup	
Butter		1 ¼ cup	
All purpose flour		5 TBL SP	
Salt		5 tsp	
Cinnamon		1 ¼ tsp	
Nutmeg		1 ¼ tsp	
<p><b>Serving Size:</b> ¾ cup  <b>Meal Pattern Contribution:</b> ½ cup Red/Orange Vegetable; ⅛ cup fruit  <b>Allergens:</b> Wheat, Dairy  <b>Notes:</b>                      Butternut Squash, whole 1# = .84# ready to cook =7.5 - ¼ cup svg cooked                      Apples, 125-138 ct, 1 pound = 11.4 - ¼ cup svg or 2.75 cups</p>			<p><b>Serving Instructions</b></p> <ol style="list-style-type: none"> <li>1. Hold at 140°F or higher throughout serving.</li> <li>2. Check temperature again during serving. If below 140°F, remove from line and reheat to 165°F.</li> </ol> <p><b>HACCP Instructions:</b></p>

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.

