

HARVEST DELIGHT

RSD #10, Avon & Canton Public Schools - 2018

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Fresh carrots, ¼” slices	1.5 lb.	1 qt. 1 cup	3 lb.	2 qt. 2 cups	<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:</p> <ol style="list-style-type: none"> 1. Place carrots in a perforated steam table pan (12” x 20” x 2½”). Cover and steam for 10 minutes or until tender. 2. Toss carrots, sweet potatoes, squash, and onions with the oil and salt. <p>Line sheet pan (18” x 26” x 1”) with parchment paper and spray with pan release spray. Spread vegetables evenly on sheet pan.</p> <p>For 25 servings, use 2 pans. For 50 servings, use 4 pans.</p> <p>Roast uncovered until tender and slightly browned. Turn vegetables midway through cooking:</p> <p>Conventional oven: 425°F for 25 minutes Convection oven: 425°F for 18 minutes</p> <ol style="list-style-type: none"> 3. Combine apples, thyme, oregano, sage, rosemary, and garlic. 4. Remove vegetables from oven. Lower heat to 400°F. Add apple mixture. Spread evenly. <p>Roast uncovered until slightly tender: Conventional oven: 400°F for 15 minutes Convection oven: 400°F for 10 minutes</p> <ol style="list-style-type: none"> 5. Remove vegetable/apple mixture from oven. Transfer to a steam table pan (12” x 20” x 2½”) lightly coated with pan release spray. <p>For 25 servings use 1 pan. For 50 servings use 2 pans.</p> <ol style="list-style-type: none"> 6. Drizzle with maple syrup and toss to coat. Roast until tender: <p>Conventional oven: 400°F for 8 minutes Convection oven: 400°F for 5 minutes</p> <ol style="list-style-type: none"> 7. Remove vegetable/apple mixture from oven and gently toss in spinach. Mix in cranberries and serve.
Fresh sweet potatoes, peeled, cubed 1”	1.5 lb.	3 cups	3 lb.	1 qt. 2 cups	
Fresh butternut squash, peeled, cubed ½”	1.5 lb.	3 1/3 cups	3 lb.	1 qt. 2¾ cups	
Fresh red onions, diced	0.5 lb.	1½ cup 1 Tbsp	1 lb.	3 cups 2 Tbsp	
Extra virgin olive oil		⅓ cup		¾ cup	
Sea salt		1 tsp		2 tsp	
Fresh green apples, peeled, cubed ½”	2 lb.	1.5 qt. 1⅓ cup	4 lb.	3 qt. 2¾ cups	
Fresh thyme, finely chopped		1.5 Tbsp		3 Tbsp	
Fresh oregano, finely chopped		1.5 Tbsp		3 Tbsp	
Fresh sage, finely chopped		1.5 Tbsp		3 Tbsp	
Fresh rosemary, finely chopped		1 Tbsp		2 Tbsp	
Minced garlic		1 Tbsp ½ tsp		2 Tbsp 1 tsp	
Maple Syrup		2½ Tbsp		¼ cup 1 Tbsp	
Fresh spinach, coarsely chopped	5.5 oz.	3 cups	11 oz.	1 qt. 2 cups	
Dried cranberries, finely chopped	1 oz.	2 Tbsp 2 tsp	2 oz.	⅓ cup	

HARVEST DELIGHT (CONT'D)

Serving Size: ½ cup (4 fl. oz. spoodle or No. 8 scoop)

Meal Pattern Contribution: ¾ cup Red/Orange Vegetable; ⅓ cup other vegetable; ½ cup fruit

Note: Recipe, nutrition information (below) and analysis from a Team Nutrition Recipe.

Place apples in a bowl of water with a squirt of lemon juice to prevent browning. Drain when ready to use.

Per USDA Team Nutrition:

Nutrients Per Serving: Calories 92.61; Protein 1.20 g; Carbohydrate 16.16 g; Total Fat 3.14 g; Saturated Fat 0.43 g; Cholesterol 0 mg; Vitamin A 11203.66 IU (560.18 RAE); Vitamin C 10.94 mg; Iron 1.56 mg; Calcium 37.86 mg; Sodium 102.64 mg; Dietary Fiber 3.13 g

Serving Instructions

1. Hold at 135°F or higher throughout serving. Check temperature again during serving. If below 135°F, remove from line and reheat to 165°F.
2. Portion with 4 fl. oz. spoodle or No. 8 scoop (½ cup).

HACCP Instructions:

Critical Control Point: Heat to 135°F or higher for at least 15 seconds (step 6).

Critical Control Point: Hold for hot service at 135°F or higher.

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.

