

BUTTERNUT SQUASH

RSD #10, Avon, and Canton Public Schools - 2018

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Butternut squash, fresh, peeled, diced	9 1/3 lb.		18 2/3 lb.		<ol style="list-style-type: none"> Sanitize work area with bleach & water solution. Wash hands. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> Place fresh, peeled, diced butternut squash in a perforated hotel pan. Steam squash until tender, approximately 30 min. Transfer cooked squash to mixing bowl with paddle attachment. Add butter. Mix until smooth (consistency of mashed potatoes).
Butter	1/4 cup		1/2 cup		
<p>Serving Size: 4 oz. per serving - use a 4 oz solid spoodle Meal Pattern Contribution: 1/2 cup Red/Orange vegetable Allergens: HACCP Instructions: Discard unused cooked product NOTES: 1# Whole Butternut Squash = .84# cut and peeled Ready To Cook yields 2.7 servings of 1/2 cup cooked, mashed squash</p>					<p>HACCP / Serving Instructions:</p> <ol style="list-style-type: none"> Serve 4 oz spoodle of cooked squash in a 5.5 oz. soufflé cup. 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.

