**Butternut Squash**

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

**Grades:** K-12  
**Yield:** 25 or 50 portions

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th><strong>25 SERVINGS</strong></th>
<th><strong>50 SERVINGS</strong></th>
<th><strong>DIRECTIONS</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>WEIGHT</td>
<td>MEASURE</td>
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<tr>
<td>Butternut squash, fresh, peeled, diced</td>
<td>9 1/3 lb.</td>
<td>1/4 cup</td>
<td>1. Sanitize work area with bleach &amp; water solution.</td>
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<tr>
<td>Butter</td>
<td>18 2/3 lb.</td>
<td>1/2 cup</td>
<td>2. Wash hands.</td>
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**Cooking Methods:**
1. Place fresh, peeled, diced butternut squash in a perforated hotel pan.
2. Steam squash until tender, approximately 30 min.
3. Transfer cooked squash to mixing bowl with paddle attachment.
4. Add butter.
5. Mix until smooth (consistency of mashed potatoes).

**Serving Size:** 4 oz. per serving - use a 4 oz solid spoodle  
**Meal Pattern Contribution:** ½ 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 ½ cup cooked, mashed squash

**HACCP / Serving Instructions:**
1. Serve 4 oz spoodle of cooked squash in a 5.5 oz. soufflé cup.
2. 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.