

ROASTED BUTTERNUT & WHITE BEAN SALAD

Old Saybrook Schools - 2018

Grades: K - 12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Butternut squash, peeled and diced Great northern beans drained & rinsed Red onion, diced Low fat Italian dressing	3 lbs 5 oz	6 1/3 cups 1 medium 1/2 cup	6 lbs 10 oz	12 2/3 cups 2 medium 1 cup	<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"> Toss butternut squash in 1/2 of Italian dressing. Roast at 350°F for 15-20 minutes, or until soft. Transfer butternut squash to a bowl. Add beans, red onion and remaining dressing. Toss together. Chill to 41° F or lower. Serve 1/2 cup in 5.5 oz soufflé cup
<p>Serving Size: 4 oz. in a 5.5 oz souffle cup</p> <p>Meal Pattern Contribution: 1/4 cup Red/Orange vegetable, 1/4 cup legumes</p> <p>HACCP Instructions: Leftovers that have been kept at 41F or lower may be held for service the next day.</p> <p>Notes: 1 lb. of whole butternut squash = .84 lb. peeled, cubed = 7.5 portions of 1/4 cup cooked squash cubes 1 #10 can of Great Northern Beans = 32 portions of 1/4 cup or 8 1/8 cups</p>					<p>HACCP / Serving Instructions:</p> <ol style="list-style-type: none"> Hold at 40°F or lower throughout serving. Check temperature again during serving. If above 40°F, remove from line and chill to 40°F or lower.

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.

