

# ROASTED BUTTERNUT SQUASH

HTFD 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	6 ¾ lb.		13 ½ lb.		<ol style="list-style-type: none"> <li>Sanitize work area with bleach &amp; water solution.</li> <li>Wash hands.</li> <li>Put on food service gloves.</li> </ol> <p><b>Cooking Methods:</b></p> <ol style="list-style-type: none"> <li>Place fresh, peeled, diced butternut squash on a sheet pan and toss with olive oil.</li> <li>Roast squash in 375°F oven until squash is tender and turning golden brown on the edges, approximately 30 min.</li> <li>Transfer roasted squash into hotel pans and place in warmer for service.</li> </ol>
Olive oil	½ cup		1 cup		
<p><b>Serving Size:</b> 4 oz. per serving - use a 4 oz solid spoodle</p> <p><b>Meal Pattern Contribution:</b> ½ cup Red/Orange vegetable</p> <p><b>HACCP Instructions:</b> Discard unused cooked product</p> <p><b>NOTES:</b> 1# Whole Butternut Squash = .84# cut and peeled Ready To Cook yields 3.75 servings of ½ cup cooked, cubed squash</p>					<p><b>Serving Instructions</b></p> <ol style="list-style-type: none"> <li>Serve 4 oz spoodle of cooked squash in a 5.5 oz. soufflé cup.</li> <li>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.</li> </ol>

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.

