### ROASTED BUTTERNUT SQUASH

HTFD Public Schools - 2018

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

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>25 SERVINGS</th>
<th>50 SERVINGS</th>
<th>DIRECTIONS</th>
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<tbody>
<tr>
<td></td>
<td>WEIGHT</td>
<td>MEASURE</td>
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<td>Butternut squash, fresh, peeled, diced</td>
<td>6 ¾ lb.</td>
<td>½ cup</td>
<td>13 ½ lb.</td>
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<td>Olive oil</td>
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**Cooking Methods:**
1. Place fresh, peeled, diced butternut squash on a sheet pan and toss with olive oil.
2. Roast squash in 375°F oven until squash is tender and turning golden brown on the edges, approximately 30 min.
3. Transfer roasted squash into hotel pans and place in warmer for service.

**Serving Size:** 4 oz. per serving - use a 4 oz solid spoodle

**Meal Pattern Contribution:** ½ cup Red/Orange vegetable

**HACCP Instructions:** Discard unused cooked product

**NOTES:** 1# Whole Butternut Squash = .84# cut and peeled Ready To Cook yields 3.75 servings of ½ cup cooked, cubed squash

**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.