

CURRIED SQUASH SOUP

Old Saybrook Schools - 2018

Grades: 9-12

Yield: 25 or 50 servings

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Zucchini and/ or yellow summer Squash, washed and diced Yellow onion, peeled and chopped Canola oil Curry powder Vegetable stock, low sodium	5 lb 12 oz 1 lb 8 oz	 2 1/2 cups 2 Tbsp 1.5 Tbsp 10.5 cups	11 lb 8 oz 3 lb	 5 cups 4 Tbsp 3 Tbsp 21 cups	1. Sanitize work area with bleach & water solution. 2. Wash hands. 3. Put on food service gloves. Cooking Method: 1. Add oil to stock pot. 2. Add yellow onion and zucchini. 3. Sauté until soft 5 minutes. 4. Add curry powder. Cook 1 minute. 5. Add vegetable stock. 6. Bring to boil. Lower to simmer 10-15 minutes. 7. Puree soup with immersion blender.
Serving Size: 8 oz cup Meal Pattern Contribution: ½ cup Other Vegetable Notes: 1 cup soup provides 4 oz. vegetable plus 3.3 oz. broth.					HACCP / Serving Instructions: 1. 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.



EXTENSION