# Curried Squash Soup

**Grades:** 9-12  
**Yield:** 25 or 50 servings

## INGREDIENTS

<table>
<thead>
<tr>
<th></th>
<th>25 SERVINGS</th>
<th>50 SERVINGS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>WEIGHT</td>
<td>MEASURE</td>
</tr>
<tr>
<td>Zucchini and/or yellow summer Squash, washed and diced</td>
<td>5 lb 12 oz</td>
<td>2 1/2 cups</td>
</tr>
<tr>
<td>Yellow onion, peeled and chopped</td>
<td>1 lb 8 oz</td>
<td>2 Tbsp</td>
</tr>
<tr>
<td>Canola oil</td>
<td>2 1/2 cups</td>
<td>1.5 Tbsp</td>
</tr>
<tr>
<td>Curry powder</td>
<td>10.5 cups</td>
<td></td>
</tr>
<tr>
<td>Vegetable stock, low sodium</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## DIRECTIONS

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.
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.*