

# ..... **MARCUS'S ROASTED VEGETABLE MEDLEY** .....

Hartford Public Schools, FCNS - 2018

**Grade:** K-12

**Yield:** 48 or 96 portions

<b>INGREDIENTS</b>	<b>48 SERVINGS</b>		<b>96 SERVINGS</b>		<b>DIRECTIONS</b>
	<b>WEIGHT</b>	<b>MEASURE</b>	<b>WEIGHT</b>	<b>MEASURE</b>	
Zucchini, fresh	3 lb 4 oz		6 lb 8 oz		<ol style="list-style-type: none"> <li>1. Sanitize work area with bleach &amp; water solution.</li> <li>2. Wash hands.</li> <li>3. Put on food service gloves.</li> </ol> <p><b>Cooking Methods:</b></p> <ol style="list-style-type: none"> <li>1. Wash the zucchini, squash, peppers and onions and cut the top and bottom off.</li> <li>2. Cut the zucchini in half two times.</li> <li>3. Dice the zucchini in a medium dice.</li> <li>4. Repeat steps 2-3 with the summer squash and peppers and slice onions into wedges.</li> <li>5. Preheat the oven to 450°F.</li> <li>6. In a large bowl add diced peppers, sliced onions and crushed garlic on top of the zucchini and squash blend.</li> <li>7. Add the olive oil and mix all the vegetables together</li> <li>8. Add the basil, oregano, rosemary, salt (optional) and pepper</li> <li>9. Mix all the ingredients together.</li> <li>10. Split the mixture in half on two baking sheets lined with parchment (4 Trays for 96 servings)</li> <li>11. Spread the mixture evenly across the pan and place in the oven for 12 minutes (cook to temp product must reach 140°F or higher)</li> </ol>
Summer squash, fresh	3 lb 6 oz		6 lb 12 oz		
Peppers red & green	2 lb 6 oz		4 lb 12 oz		
Spanish onions, sliced	3 lb 2 oz		6 lb 4 oz		
Crushed garlic		¼ cup		½ cup	
Olive oil		1 ½ cup		3 cup	
Dried basil (fresh, if available)		2 Tbsp		4 Tbsp	
Dried oregano		2 Tbsp		4 Tbsp	
Dried rosemary		2 Tbsp		4 Tbsp	
Salt (optional)		1 tsp		2 tsp	
Pepper, black		2 tsp		4 tsp	

					12. Transfer each tray into a 4 inch half pan and serve immediately.
<b>Serving Size:</b> ½ cup (4 oz. spoodle) <b>Meal Contributions:</b> ½ cup Other Vegetable					<b>HACCP/Serving Instructions:</b> 1. Serve immediately. 2. Hold in warmer at 140°F. Wrap the pan with plastic wrap with a few holes in it to let steam vent. 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.*



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