

# PASTA SALAD WITH SUMMER SQUASH

Hartford Public Schools, FCNS - 2018

Grades: K-12

Yield: 40 or 80 portions

INGREDIENTS	40 SERVINGS		80 SERVINGS		DIRECTIONS
	WEIGHT MEASURE		WEIGHT	MEASURE	
Whole Grain Pasta (Rotini), dry	1 lbs 2 oz		2 lbs 4 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. Boil pasta for 8-10 minutes, drain well. Rinse under cold water.</li> <li>2. Wash, trim, and dice zucchini, yellow squash, and peppers.</li> <li>3. Place trimmed squashes and peppers in a mixing bowl and season with olive oil, basil, and onion powder.</li> <li>4. Place prepared squash mixture in a single layer on a sheet pan and roast at 425°F oven for 15 min.</li> <li>5. Add all dressing ingredients to a mixing bowl and mix well.</li> <li>6. Combine pasta, squash mixture and dressing. Toss lightly to combine.</li> </ol>
Fresh Green Zucchini Squash	2 lb 12 oz		5 lb 8 oz		
Fresh Yellow Summer Squash	2 lb 12 oz		5 lb 8 oz		
Bell Peppers	1 lb 5 oz		2 lb 10 oz		
Olive Oil		¼ cup		½ cup	
Dried Basil		¼ cup		½ cup	
Onion Powder		⅛ cup		¼ cup	
<b>Dressing:</b>					
Minced garlic		2 Tbsp		¼ cup	
Olive oil		2 tsp		1 Tbsp	
Onion powder		2 cups		4 cups	
Lemon Zest, Juice		4 tsp of 2		2 Tbsp of 4	
Red Wine Vinegar		lemons		lemons	
Mrs. Dash		2 Tbsp		¼ cup	
Salt		2 tsp		1 Tbsp	
		2 Tbsp		¼ cup	
		2 tsp		1 Tbsp	
		2 tsp		1 Tbsp	
<p>Serving Size: 1 cup  Meal Pattern Contribution: 1/2 oz. equivalent of Whole Grain, ½ cup Other Vegetable  Allergens: Wheat, Eggs  HACCP Instructions: Cool to 70°F or lower within 2 hours, then cool to 41°F or lower within 4 hours. Cover and refrigerate until service time.  <b>Notes:</b> 1 lb Zucchini, raw, yields 7.6 servings of ¼ cup cooked cubed vegetable; 1lb Yellow Summer Squash, raw, yields 7.3 servings of ¼ cup cooked cubed vegetable.</p>					<p><b>Serving Instructions</b></p> <ol style="list-style-type: none"> <li>1. Portion pasta salad into an 8 oz bowl. Fill to top.</li> </ol> <p>Refrigerate until service time.</p> <p><b>Notes:</b> If product is above 40°F for 2 hours or longer dispose of product and record in the action column of the temperature log sheet.</p>

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.

