

APPLE & BUTTERNUT SQUASH CASSEROLE

Naugatuck Public Schools - 2018

Yield: 52 portions

INGREDIENTS	52 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	
Butternut squash, fresh, pared, cubed	14 lbs 14 oz		<ol style="list-style-type: none"> Sanitize work area with bleach & water solution. Wash hands. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> Peel squash, scoop out seeds, and cut into bite size pieces. Place squash and apple slices in 2 – 4” full size steam table pans. Blend remaining ingredients with fork until crumbly and distribute evenly over squash & apples. Cover and bake casserole at 350°F (convection 325°F) for about 45 to 50 minutes. Serve using a 6 oz (ounce) solid spoodle.
Apples, peeled, cored, sliced, 125-138ct	4 lbs	11 ¼ cups	
Brown sugar		1 ¼ cup	
Butter		1 ¼ cup	
All purpose flour		5 Tbsp	
Salt		5 tsp	
Cinnamon		1 ¼ tsp	
Nutmeg		1 ¼ tsp	
<p>Serving Size: ¾ cup</p> <p>Meal Pattern Contribution: ½ cup Red/Orange Vegetable; ⅛ cup fruit</p> <p>Allergens: Wheat, Dairy</p> <p>Notes: Butternut squash, whole 1# = .84# ready to cook = 7.5 - ¼ cup svg cooked Apples, 125-138 ct, 1 pound = 11.4 - ¼ cup svg or 2.75 cups</p>			<p>HACCP / Serving Instructions:</p> <ol style="list-style-type: none"> 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