

ROASTED BUTTERNUT SQUASH WITH CINNAMON

Hartford Public Schools - 2018

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Butternut squash, fresh, peeled, diced	6 ¾ lb.		13 ½ lb.		<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"> Place fresh, peeled, diced butternut squash on a sheet pan. Mix olive oil, sugar and cinnamon and add to washed, cubed squash. Roast squash in 375°F oven until squash is tender and turning golden brown on the edges, approximately 30 min. Transfer roasted squash into hotel pans and place in warmer for service
Olive oil	½ cup		1 cup		
Brown sugar	½ cup		1 cup		
Cinnamon	⅛ cup		¼ cup		
<p>Serving Size: 4 oz. per serving - use a 4 oz solid spoodle</p> <p>Meal Pattern Contribution: ½ cup Red/Orange vegetable</p> <p>HACCP Instructions: Discard unused cooked product.</p> <p>NOTES: 1# Whole Butternut Squash = 0.84# cut and peeled Ready To Cook yields 3.75 servings of ½ cup cooked, cubed squash</p>					<p>Serving Instructions</p> <ol style="list-style-type: none"> Serve 4 oz spoodle of cooked squash in a 5.5 oz. soufflé cup 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.

