

Acorn Squash w/ cinnamon butter



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|----------------------|------------|-----------------------|------------------|
| Servings: | 60.00 | Category: | Vegetable |
| Serving Size: | 1.00 Piece | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-49787 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------------------|------------|
| SUGAR BROWN LT | 2 Pound | | 860311 |
| SUGAR BEET GRANUL XTRA FINE | 1 Cup | | 842061 |
| SPICE CINNAMON GRND | 1 Cup | | 224723 |
| MARGARINE BTR BLND EURO UNSLTD | 1 Pound | READY_TO_EAT Ready to use. | 834071 |
| SQUASH ACORN | 10 Each | | 762751 |

Preparation Instructions

Rinse outside of acorn squash well to clean the skin and remove any dirt.

Set up prep area with cutting board, chef's knife, and cleaned acorn squash. Put on a cut-glove.

Slice squash in half and scoop out the seeds.

Cut each half of the squash into 3 wedges and place them onto a lightly sprayed sheet pan or a pan lined with aluminum foil.

Sprinkle with salt.

Bake at 400 for 25 minutes.

Meanwhile, in a saucepan, combine sugars, butter, and cinnamon and melt into a glaze.

Remove pans from oven after 25 minutes and drizzle cinnamon butter glaze over squash wedges and bake at 325 for an additional 15 minutes, or until squash is soft and fork-tender.

Serve right away.

CCP: Hold at 135F or higher for hot service.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.500 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00 Piece

| Amount Per Serving | |
|----------------------|--------|
| Calories | 103.61 |
| Fat | 6.40g |
| SaturatedFat | 2.67g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 0.00mg |
| Carbohydrates | 13.40g |
| Fiber | 0.00g |
| Sugar | 13.40g |
| Protein | 0.00g |

| | | | |
|------------------|--------|------------------|--------|
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
|------------------|--------|------------------|--------|

| | | | |
|----------------|--------|-------------|--------|
| Calcium | 1.68mg | Iron | 0.00mg |
|----------------|--------|-------------|--------|

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available