

Acorn Squash w/ cinnamon butter



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
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Calcium	1.68mg	Iron	0.00mg
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*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available