

Butternut Squash

Servings:	45.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52628

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SQUASH BTRNUT DCD 1IN	12 Pound		696134
BUTTER PRINT SLTD GRD AA	1/4 Cup	Melted	191205
SEASONING GARDEN NO SALT	1 Tablespoon		565148
SALT SEA	2 Teaspoon		748590
SPICE PEPR BLK REG FINE GRIND	1 Teaspoon		225037

Preparation Instructions

1. Preheat conventional oven to 400 °F or convection oven to 375 °F.
 2. Place squash evenly on lined sheet pans. Drizzle each pan with ¼ cup melted butter and toss to coat.
 3. Sprinkle each pan with 1 TBSP garden seasoning, 2 tsp, salt, and 1 tsp black pepper.
 - 4.. Bake:
Conventional oven at 400 °F for 20 minutes.
Convection oven at 375 °F on low fan for 20 minutes.
 5. Remove pans from oven. Turn and toss the squash, redistributing into an even layer on each sheet pan.
 6. Roast squash another 20 minutes until tender and slightly brown on the edges. Remove squash from pan immediately.
- Critical Control Point: Heat to 135 °F or higher for at least 15 seconds. Hold for hot service at 135 °F or higher.
7. Portion ½ cup with No. 8 scoop or 4 fl oz spoodle.

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: 45.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		56.89	
Fat		0.98g	
SaturatedFat		0.62g	
Trans Fat*		0.00g	
Cholesterol		2.67mg	
Sodium		105.78mg	
Carbohydrates		13.07g	
Fiber		2.13g	
Sugar		2.13g	
Protein		1.07g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	51.20mg	Iron	0.75mg

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

Nutrition - Per 100g

No 100g Conversion Available