

<b>Recipe Name:</b> Creamy Pasta with Roasted Squash and Broccoli			<b>File No:</b>
Grade Group: K-12			<b>HACCP Process:</b> <input type="checkbox"/> #1 No Cook <input checked="" type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50			
Portion Size: 1½ cup			
Serving Utensil: 12 fl oz spoodle			
Servings per Pan:			
<b>Ingredients:</b>	<b>Weight:</b>	<b>Measure:</b>	<b>Procedure:</b>
*Butternut squash, whole	7 lb 8 oz		<ol style="list-style-type: none"> <li>Peel, seed, and dice squash to uniform size, approximately ½" pieces. <i>*Note: If purchasing pre-cut produce, recipe calls for:</i> <ul style="list-style-type: none"> <li>1 gallon + 2 cups peeled, cubed butternut squash</li> <li>1 gallon + 1 ½ quarts broccoli florets</li> </ul> </li> <li>Trim and chop broccoli to uniform size, approximately 1½" pieces.</li> <li>Line 2 sheet pans with parchment paper. Place butternut squash on 1 sheet pan and broccoli on the other sheet pan.</li> <li>Drizzle each pan with ¼ cup of olive oil and toss.</li> <li>Combine 1 Tbsp paprika, garlic powder, dried basil, dried parsley, 1 Tbsp black pepper, and 2 tsp salt in a small bowl and stir together. Sprinkle over both sheet pans and toss to coat.</li> <li>Roast butternut squash:           <ol style="list-style-type: none"> <li>Convection oven: 400°F low fan for 25 minutes or until tender and slightly brown on the edges.</li> </ol> </li> <li>Roast broccoli:           <ol style="list-style-type: none"> <li>Convection oven: 400°F low fan for 15 minutes or until florets are slightly brown.</li> </ol> </li> <li>Place frozen diced chicken on a lined sheet pan.</li> <li>Bake:           <ol style="list-style-type: none"> <li>Combi Oven: 250°F with steam/hydro for 10 minutes.</li> </ol> </li> <li>Critical Control Point:</li> </ol>
*Broccoli, untrimmed, whole	6 lb		
Olive oil		¾ c	
Paprika		2 Tbsp	
Garlic powder		1 Tbsp	
Basil, dried		1 Tbsp	
Parsley, dried		2 Tbsp	
Black pepper		2 Tbsp	
Salt		1 Tbsp + 2 tsp	
Chicken, diced, cooked, frozen	7 lb		
Water	4 gal		
Rotini, whole wheat, dry	3 lb 4 oz		
Milk, non-fat		2 gal	
Mince garlic		2 Tbsp	
Red pepper, crushed (optional)		1½ tsp	
Cornstarch		1¼ c	
Parmesan cheese, grated		2 c	



			<p>Heat to 165 °F or higher for at least 15 seconds.</p> <ol style="list-style-type: none"> <li>11. Heat water to a boil in a large stock pot or tilt skillet. Add pasta and cook for 8 minutes or until al dente. Drain well and return to pot. Toss with ¼ cup olive oil.</li> <li>12. Add milk (reserving 4 cups), 1 Tbsp paprika, 1 Tbsp black pepper, 1 Tbsp salt, minced garlic, and crushed red pepper (if using) to pasta. Stir well and bring to a rapid simmer.</li> <li>13. Combine reserved milk and cornstarch in a small bowl. Mix using a whisk until combined.</li> <li>14. Add cornstarch mixture to pasta and stir. Simmer until thickened, scraping the bottom of the pot, about 10 minutes.</li> <li>15. Add butternut squash, broccoli, chicken, and parmesan cheese to the pot. Toss until pasta is coated and thick.</li> <li>16. Critical Control Point: Hold for hot service at 135°F or higher.</li> <li>17. Portion with 12 oz fl spoodle (1½ cup).</li> </ol>
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<b>Total Yield</b>		Number of Pans:	<b>Equipment</b> (if not specified in procedures above):
Weight:	Measure (volume): 4 gal 2 qt	Pan Size:	

Meal Component Contribution Based on Portion Size							Nutrient Analysis Based on Portion Size
Meat/Meat Alternate	2 oz eq						Calories: 341
	DG	B/P	R/O	S	O	A	Saturated Fat (g): 1
Vegetable Subgroups	¼ c		¼ c				Sodium (mg): 449
Fruits							
Grains	1 oz eq						

DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other A=Additional [Food Buying Guide](#) (FBG)

