

<b>Recipe Name:</b> Maple Butternut Squash			<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: ½ c			
Serving Utensil: No. 8 scoop			
Servings per Pan:			
<b>Ingredients:</b>	<b>Weight:</b>	<b>Measure:</b>	<b>Procedure:</b>
*Butternut squash, whole	13 lb 8 oz		<ol style="list-style-type: none"> <li>Peel, seed, and cut squash to uniform size, approximately ¾" pieces.  <i>*Note: If purchasing pre-cut produce, recipe calls for:</i> <ul style="list-style-type: none"> <li>2 gallon + 3 cups peeled, cubed butternut squash</li> </ul> </li> <li>Place squash evenly on 2 lined sheet pans. Drizzle each pan with ¼ cup canola oil and toss to coat. Sprinkle each pan with 1 tsp cinnamon, 1 tsp, salt, and 1 tsp black pepper.</li> <li>Bake: <ol style="list-style-type: none"> <li>Conventional oven: 400°F for 20 minutes.</li> <li>Convection oven: 375°F low fan for 20 minutes.</li> </ol> </li> <li>Remove pans from oven. Turn and toss the squash, redistributing into an even layer on each sheet pan. Drizzle each pan with ¾ cup maple syrup.</li> <li>Roast squash another 20 minutes until tender and slightly brown on the edges. Remove squash from pan immediately.</li> <li>Critical Control Point: Heat to 135°F or higher.</li> <li>Critical Control Point: Hold for hot service at 135°F or higher.</li> <li>Portion with No. 8 scoop or 4 fl oz spoodle (½ cup).</li> </ol>
Canola oil		½ c	
Cinnamon		2 tsp	
Salt		2 tsp	
Ground black pepper		2 tsp	
Maple syrup		1½ c	
<b>Total Yield</b>		<b>Number of Pans:</b>	<b>Equipment</b> (if not specified in procedures above):
<b>Weight:</b>	<b>Measure (volume):</b> 1 gal 2¼ qt	<b>Pan Size:</b>	
<b>Meal Component Contribution Based on Portion Size</b>			<b>Nutrient Analysis Based on Portion Size</b>



Meat/Meat Alternate							Calories: 83
Vegetable Subgroups	DG	B/P	R/O	S	O	A	Saturated Fat (g): 0
			½ c				Sodium (mg): 95
Fruits							
Grains							

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

