

ROASTED BUTTERNUT SQUASH PASTA SAUCE

Presented by Kikkoman at the 2015 Healthy Flavors, Healthy Kids National Leadership Summit

Ingredients	32 Servings		64 Servings		Directions
	Weight	Measure	Weight	Measure	
Butternut squash, fresh, 1 inch dice	4 lbs. 12 oz.		9 lbs. 8 oz.		1. Preheat oven to 400°F.
Onion, yellow, fresh, 1 inch dice	1 lb.		2 lbs.		
Vegetable oil		½ cup		1 cup	2. Combine the diced squash, onions, vegetable oil, brown sugar, sage, fennel seeds, cinnamon, red chili flakes, and black pepper. Toss until the squash is well coated with oil and spices. Transfer to a parchment-lined sheet pan, scraping out all of the oil and spices onto the vegetables. Use 1 sheet pan for 32 servings, and 2 sheet pans for 64 servings.
Brown sugar	2 oz.	¼ cup	4 oz.	½ cup	
Fresh sage leaves		2 Tbsp.		¼ cup	3. Place in the preheated 400°F oven and bake for about 40-60 minutes, or until the squash and onion are caramelized and tender. Rotate the pan half way through cooking time. Remove from oven and set aside.
Or		Or		Or	
Dry		2 tsp.		1 Tbsp. 1 tsp.	
Fennel seeds, ground		2 tsp.		4 tsp.	4. Transfer the caramelized squash to a 1 or 2 gallon container. Add the water, soymilk, Kikkoman Ponzu Citrus Dressing, salt and ground nutmeg. Use an immersion blender to blend until the sauce is very smooth. Pour sauce into a shallow pan and chill until ready to use.
Ground cinnamon		1 tsp.		2 tsp.	
Red chili flakes		1 tsp.		2 tsp.	
Ground black pepper		½ tsp.		1 tsp.	
Water		1 qt.+ 2 cups		3 qts.	
Kikkoman Pearl		2 cups		4 cups	

Soy milk					
Kikkoman Ponzu Citrus Dressing		3 oz.		6 oz.	
Salt		2 tsp.		4 tsp.	
Nutmeg, ground		½ tsp.		1 tsp.	

Recipe Notes:

One serving provides 1/ 8 cup red/ orange vegetable

Nutrition Information (per ½ cup serving)

Calories: 85/Protein: 1 g/Carbohydrate: 12 g/Fiber: 2 g

Saturated fat: 0 g/Cholesterol: 0 mg/Sodium: 235 mg