

# Roasted Butternut Squash

# Recipe I-24

Ingredients	50 Servings		100 Servings		For 25 Servings	Directions
	Weight	Measure	Weight	Measure		
Butternut squash <span style="color: red;">■</span> , average size (use local produce, if available) or Fresh winter squash peeled, seeded, and cut into large cubes or Frozen winter squash peeled, seeded, and cubed	20 lb		40 lb		10 lb	<ol style="list-style-type: none"> <li>1. Preheat oven to 350° F.</li> <li>2. If not already prepared, remove seeds from squash and cut into lengthwise quarters or into large cubes.</li> <li>3. Place squash onto baking sheet that has been lightly coated with non-stick cooking spray.</li> <li>4. In a small bowl mix together cinnamon or allspice, salt and pepper. Mist squash with water or cooking spray and dust each with mixed spices.</li> <li>5. Bake squash 30-40 minutes until tender.</li> </ol> <p><span style="color: red;">●</span> <b>Serve one wedge or ½ cup (4 ounces) cubed squash.</b></p>
Cinnamon or Allspice		2 tsp		1 Tb + 1 tsp	1 tsp	
Salt		2 Tb		4 Tb	1 Tb	
Black pepper, ground		2 tsp		1 Tb + 1 tsp	1 tsp	
Spray oil, or water spray as needed						

■ USDA commodity fruits, vegetables, or beans listed in the *Food Buying Guide for Child Nutrition Programs, 2008 edition*

