



Roasted Butternut Squash

Q-328-00

Vegetables

G4G Color Code

Green

Sodium Code

Low

Temperature

425°F (218°C)

Yield

100 Portions

Each Portion

¾ cup (3-¾ oz)

Pan Size and Number

18 x 26-Inch Sheet Pans (7)

Time

16 - 18 min.

Nutrition Facts

Calories 120
 Carbohydrates 20 g
 Sugars* 4 g
 Protein 2 g
 Fat 5 g
 Saturated Fat 0.4 g
 Cholesterol 0 mg
 Sodium 193 mg
 Calcium 82 mg
 Fiber 3.4 g

Ingredients

Item	Measure	Weight	Approx issue
BUTTERNUT SQUASH, FRESH, 1-inch PIECES	7-⅙ gal	37 lb 7 oz	52 lb 6 oz
OIL, CANOLA	2 cups	15 oz	
SALT	3 tbsp	3-⅓ oz	
PEPPER, BLACK, GROUND	2-½ tsp	0.21 oz	
COOKING SPRAY, NONSTICK	2 oz		

Directions

1. In accordance with Armed Forces food safety protocol, reference the Produce Guideline Card for specific wash, sanitize, rinse and handling instructions for each fruit/vegetable in the recipe; this is critically important to ensure the safety of this food.
2. In a large mixing bowl, combine squash, oil, salt and pepper; mix well to evenly distribute spices.
3. Spray each (18 x 26-inch) sheet pan with nonstick cooking spray.
4. Place about 1 gal (7 lb 8 oz) squash on each sheet pan. Arrange squash in a single layer, do not crowd pans.
5. Roast squash on convection mode at 425°F (218°C) low fan, open vent for 16 to 18 minutes. Squash should be fork tender and have slightly brown caramelized edges. CCP: Internal temperature must reach 145°F (63°C) or higher.
6. Transfer squash to servings pans. Serve immediately or CP: hold hot at 135°F (57°C).

Recipe Notes

1. This recipe was developed using a Rationale Combi Oven set to convection mode. If using other models of combi oven or a convection oven, times may vary (using an older convection oven may require extra cook time to achieve the desired final product).
2. * Sugars represent the total grams of sugar in the recipe, naturally occurring and added sugar combined.
3. Original recipe number: Q-131-00