

Roasted Summer Squash (Fresh)

Q-122-50
Vegetables

Color Code: Green
Sodium: Moderate

Yield: 104 Portions

Each Portion: $\frac{3}{4}$ cup (4- $\frac{1}{8}$ oz)

Pan Size and Number: 18 x 26-Inch Sheet Pans (12)

Temperature: 425°F
(218°C)

Time: 13 - 15 min.

INGREDIENTS

Item	Measure	Weight	Approx issue
SUMMER SQUASH, FRESH, $\frac{1}{4}$ - $\frac{1}{2}$ -INCH SLICES	12 gal	45 lb 12 oz	50 lb 5 oz
OIL, CANOLA	2- $\frac{1}{2}$ cups	1 lb 3 oz	
SALT	$\frac{1}{4}$ cup + 2 tsp	3 oz	
PEPPER, BLACK, GROUND	2- $\frac{1}{2}$ tsp	0.20 oz	
COOKING SPRAY, NONSTICK		2 oz	

DIRECTIONS

1 In accordance with Armed Forces food safety protocol reference the Produce

...in accordance with the HACCP 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. Toss lightly but thoroughly to evenly distribute spices.
3. Spray each (18 x 26-inch) sheet pan with nonstick cooking spray.
4. Place 1 gal (3 lb 13 oz) squash on each sheet pan in a single layer.
5. Roast squash on convection mode at 425°F (218°C) low fan, open vent for 13 to 15 minutes or until tender and slightly caramelized. CCP: Internal temperature must reach 135°F (57°C) or higher for 15 seconds.
6. Serve immediately or transfer to serving pans and 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-122-00

NUTRITION FACTS

Calories	92
Carbohydrates	8 g
Sugars*	6 g
Protein	2 g
Fat	7 g
Saturated Fat	0.6 g

Cholesterol **0 mg**

Sodium **330 mg**

Calcium **44 mg**

Fiber **2.1 g**



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