Recipe Name: Butternut Squash Roasted Croutons

Category / Sub-Category:
- Side
- Vegetables

Serving Guidelines

Type of Pan: 2" Hotel Pan
Elementary Serving Utensil: 6 oz. Spoodle
Secondary Serving Utensil: 6 oz. Spoodle
Elementary Cost per Serving: $0.60
Secondary Cost per Serving: $0.60

Recipe Total Yield

Volume: 3 gal
Weight: 15.75 lb

Servings

By Weight: 64
By Volume: 64

Elementary
Servings

Squash, Butternut
Peeled, seeded, 1 in dice
30 lb

Sauce, Soy Light
1 pt, 1 C

WATER
1 qt, 1 pt

Sesame Oil
0.01 oz

Red Pepper Flakes, Crushed

Secondary
Servings

Analysis
Meat / Meat Alternate (oz)
Grains / Breads (Servings)
Vegetables / Fruits (Cups)

Elementary
0
0
0.75

Secondary
0
0
0.75

Method

1. Whisk together soy sauce, water, sesame oil, and red pepper flakes.
2. Toss squash in soy mixture and divide squash and liquid between four 2 inch full size hotel pans.
3. Roast squash in 350F oven (300F if convection) until tender and marinade reduces to glaze-like consistency.
4. Start checking for doneness after about 25 minutes.
5. Cool or hold hot according to HACCP SOP.
6. Can be served cold on salad bar.

Shopping List

<table>
<thead>
<tr>
<th>Stock Number</th>
<th>Case Description</th>
<th>Loc.</th>
<th>Cases</th>
<th>Broken Units</th>
<th>Unit Description</th>
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</thead>
<tbody>
<tr>
<td>2428</td>
<td>SQUASH, BUTTERNUT CS</td>
<td>40#</td>
<td>0</td>
<td>30</td>
<td>LB</td>
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<td>Stock Number</td>
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<td>Loc.</td>
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<tr>
<td>1042</td>
<td>SAUCE SOY LIGHT</td>
<td>0</td>
<td>0</td>
<td>0.38</td>
<td>JUG (64 FL OZ)</td>
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<tr>
<td>1307</td>
<td>OIL SESAM TST 4/1GAL</td>
<td>0</td>
<td>0</td>
<td>0.38</td>
<td>GALLON (1)</td>
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<td>1033</td>
<td>SPICE, PEPPER RED</td>
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<td>0</td>
<td>0.01</td>
<td>OZ</td>
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<tr>
<td></td>
<td>CRUSHED 12 OZ</td>
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Links: