



Recipe Name:
Category / Sub-Category:

Butternut Squash Roasted Croutons

- [Side](#)
- [Vegetables](#)

Recipe Total Yield
Volume
Weight

3 gal
15.75 lb

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

Servings	By Weight	By Volume	Each	Total
Elementary	3.9 oz	12 Tbsp	N/A	64
Secondary	3.9 oz	12 Tbsp	N/A	64

Analysis	Meat / Meat Alternate (oz)	Grains / Breads (Servings)	Vegetables / Fruits (Cups)
Elementary	0	0	0.75
Secondary	0	0	0.75

Ingredients	Instruction	As Purchased	Prepped by Weight	Prepped by Volume	Prepped Each
Squash, Butternut	Peeled, seeded, 1 in dice	30 lb	24 lb		
Sauce, Soy Light		1 pt, 1 C		1 pt, 1 C	
WATER				1 pt, 1 C	
Sesame Oil		1 qt, 1 pt		1 qt, 1 pt	
Red Pepper Flakes, Crushed		0.01 oz		1.5 tsp	

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

Stock Number	Case Description	Loc.	Cases	Broken Units	Unit Description
2428	SQUASH, BUTTERNUT CS 40#		0	30	LB



Stock Number	Case Description	Loc.	Cases	Broken Units	Unit Description
1042	SAUCE SOY LIGHT		0	0.38	JUG (64 FL OZ)
1307	OIL SESAM TST 4/1GAL		0	0.38	GALLON (1)
1033	SPICE, PEPPER RED CRUSHED 12 OZ		0	0.01	OZ

Source URL: <http://www.thelunchbox.org/menus-recipes/recipes/butternut-squash-roasted-cROUTONS>

Links:

[1] http://www.thelunchbox.org/sites/default/files/nutrition-info/Label_ Butternut Squash Roasted Croutons.pdf