



RECIPE NAME: Sweet Cinnamon Squash

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: ½ cup	
Serving Utensil: #8 scoop	
Servings per Pan: 25	

Recipe Adapted From:

New School Cuisine-
Fresh from Vermont
(modified)



Ingredients	Weight	Measure	Procedure
Squash, Butternut, Frozen, Cubes Oil, Olive Sugar, Brown Cinnamon	13 ½ lb	25 cups 1 cup 2 ¼ cup packed 2 Tbsp	<ol style="list-style-type: none"> Place cubed butternut squash onto two roasting pans, previously sprayed with non-stick spray. Mix oil, brown sugar, and cinnamon until combined thoroughly. Divide mixture evenly among pans and pour over squash. Stir until squash is well coated. Roast uncovered until cooked through and lightly browned. <p>Convection oven: 350°F about 20-30 minutes. Conventional oven: 375°F about 30-35 minutes.</p> <p>CCP: Heat to internal temperature of 135°F. Hold for hot service at 135°F or higher.</p>
Total Yield:		Number of Pans: 2	
Weight:	Measure (volume):	Pan Size:	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above):
Meat/Meat Alternate						
Vegetable Subgroups	DG	B/P	R/O	S	O	
			½ c.			
Fruits						
Grains						
Calories:	132					
Saturated Fat (g):	0.62 g					
Sodium (mg):	7.79 mg					

DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange
S=Starchy O=Other