SEASONED YELLOW SQUASH-F2S (FRESH)

MEAL COMPONENT CONTRIBUTION:
½ cup other vegetable
NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** ½ cup
RECIPE HACCP PROCESS: #2 - Same day service

VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Squash, Summer, Yellow	12 pounds
Onions, Chopped, Dehydrated, #2738	3 tablespoons
Margarine, Bulk, #1319	4 ounces
Salt, Table, #2723	1 teaspoon
Pepper, White, Ground, #2720	1 tablespoon

DIRECTIONS

1. Rinse the squash under cold, running water, then drain them thoroughly.
2. Slice the squash into ¼-inch thick slices.
3. Cooking instructions
   To steam squash:
   - Place no more than 5 pounds of squash in perforated steamtable pans. Sprinkle the dried onions on top of the squash.
   - Steam for 5 minutes.
   - Place the squash in solid steamtable pans for seasoning and service.
   - If using solid steamtable pans to steam, drain liquids from pans prior to seasoning and service.

   To cook squash:
   - Place the squash and dried onions in a braising pan, steam jacketed kettle or stockpot.
   - Cover the squash with water and bring the water to a boil.
   - Decrease the heat to a simmer and cook for 10 -15 minutes.
   - Drain the water from the squash and transfer the squash to solid steamtable pans for seasoning and service.

   CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process.
4. Melt the margarine. Then add the pepper and salt to the melted margarine.
5. Evenly distribute the margarine mixture over the squash. Mix the squash gently to combine it and avoid breaking the squash.
6. Serve the squash immediately or over it and place the squash in a warmer until ready for service.

   CCP: Cover and hold for service at 135 degrees F or higher.
7. Portion ½ cup with a #8 scoop or a 4 ounce perforated spoodle for serving. Each portion provides ½ cup of other vegetable.

   CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

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PRODUCTION NOTES

Use USDA Foods or Department of Defense (DOD) foods when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
”Culinary Techniques for Healthy School Meals: Preparing Vegetables“ provides seasoning and serving ideas for vegetables.

NUTRIENTS PER SERVING

Calories	34	Dietary Fiber	1.26 g	Sodium	75.91 mg	Sat. Fat	0.73 g
Carbohydrates	3.89 g	Protein	1.34 g	Total Fat	1.96 g	Trans Fat	0.00 g