



Maple Butternut Squash

Diced butternut squash roasted with maple syrup and cinnamon.

Recipe Project Name: Fiscal Year 2021 Cohort A Team Nutrition Training Grant for School Meal Recipe Development
Wisconsin Department of Public Instruction

Preparation Time: 33 minutes

Cook Time: 20 minutes

NSLP/SBP crediting information:

½ cup (No. 8 scoop or 4 fl oz spoodle) provides ½ cup red/orange vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Butternut squash, fresh, whole	13 lb 8 oz		27 lb		<ol style="list-style-type: none"> 1. Preheat conventional oven to 400 °F or convection oven to 375 °F. 2. Peel, seed, and cut squash to uniform size, approximately ¾-inch pieces. 3. Place squash evenly on lined sheet pans. Drizzle each pan with ¼ cup canola oil and toss to coat. Sprinkle each pan with 1 tsp cinnamon, 1 tsp salt, and 1 tsp black pepper. For 50 servings, use two sheet pans. For 100 servings, use four sheet pans. 4. Bake: Conventional oven at 400 °F for 20 minutes.
Canola oil		½ cup		1 cup	
Ground cinnamon		2 tsp		1 Tbsp 1 tsp	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					Convection oven at 375 °F on low fan for 20 minutes.
Salt		2 tsp		1 Tbsp 1 tsp	
Black pepper		2 tsp		1 Tbsp 1 tsp	
Maple syrup		1 ½ cups		3 cups	<p>5. Remove pans from oven. Turn and toss the squash, redistributing into an even layer on each sheet pan. Drizzle each pan with ¾ cup maple syrup.</p> <p>6. Roast squash another 20 minutes until tender and slightly brown on the edges. Remove squash from pan immediately.</p> <p>Critical Control Point: Heat to 135 °F or higher for at least 15 seconds. Hold for hot service at 135 °F or higher.</p> <p>7. Portion ½ cup with No. 8 scoop or 4 fl oz spoodle.</p>



