

Squash Casserole



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Meal Component(s):
 ½ c Other Vegetable

Recipe HACCP Process: :#2 Same Day Service

Portion Size: ½ cup

Servings: 25

INGREDIENTS

WEIGHT

MEASURE

DIRECTIONS

Squash, summer,
 fresh, AP

6 pounds

Onions, fresh, AP

9 ounces

1. Preheat oven to 325°F.
2. **Squash:**
 - a. Weigh squash, then rinse under running water. Use a vegetable brush to remove debris.
 - b. Using a chef's knife, remove stem end. Remove blossom end if necessary.
 - c. Slice into ¼ inch rounds using chef's knife or vegetable processor.
 - d. Weigh onions, then clean and rinse under running water.
3. **Onion:** Using a chef's knife, slice onions in half, place cut side against cutting board and slice into ¼ inch half-moon shaped slices.
4. Place 5 pounds 13 oz. of squash and 2 cups of sliced onions into each 2-inch perforated steamtable pan.
5. Steam until vegetables are cooked completely, (6 to 8 min), but not mushy (time may vary according to equipment).

Carrots, fresh, shredded

6 ounces

2 cups

Cream of Chicken Soup
 (Healthy Request®)

30 ounces

Herb Stuffing Mix

3 cups

Cheese, cheddar, shredded

8 ounces

2 cups

Pimento peppers, diced,
 canned, drained, optional

4 ounces

½ cup

Black pepper

¼ teaspoon

6. Combine each pan of steamed vegetables with:
 - a. 6 ounces of shredded carrots
 - b. 30 ounces of cream of chicken soup
 - c. 3 cups herb stuffing
 - d. 8 ounces shredded cheddar cheese
 - e. 4 ounces pimentos
 - f. ¼ teaspoon pepper
7. Mix well.
8. Spray 2-inch steamtable pan with pan release.
9. Add vegetable mixture to pan and bake for 30 minutes until golden brown.
 CCP: Cook to internal temperature of 165°F.
10. CCP: Hold and serve at 135°F.
11. Serve using number 8 disher.

Nutrients Per Serving

Calories 101 Total Fat 5.43g Saturated Fat 2.43g Protein 4.57g Carbohydrate 9.96g Sodium 220.13mg