

Roasted Squash with Zucchini

Vegetable					
Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Yellow Squash	8 lbs.		16 lbs.		<ol style="list-style-type: none"> Preheat oven to 400° F Slice the yellow squash and zucchini into 1/8-inch rounds. Add the sliced squash to a large bowl and add the oil, salt, pepper, and paprika. Stir to coat.
Zucchini	4 lbs.		8 lbs.		
Vegetable oil		8 Tbsp.		16 Tbsp.	
Black pepper		1 tsp.		2 tsp.	
Salt		1 tsp.		2 tsp.	
Paprika		1 tsp.		2 tsp.	
Parmesan cheese		3 ½ cups		7 cups	<ol style="list-style-type: none"> Spread the oiled mixture onto baking sheets. Do your best to make sure the squash are in a single layer. Sprinkle evenly with cheese. Roast until tender, about 10 minutes, then broil on high for 3 minutes or until cheese browns slightly CCP: Heat to 135° F or higher. CCP: Hold for hot service at 135° F or higher

Serving	Yield	Volume
½ cup of roasted summer squash (1 serving provides ½ cup serving of vegetables)	50 Servings: 25 cups	50 Servings: 3 roasting pans (18" x 26" x 3 1/8")
	100 Servings: 50 cups	100 Servings: 6 roasting pans (18" x 26" x 3 1/8")

Nutrients Per Serving			
Calories	61	Saturated Fat	1.36 g
Protein	3.46 g	Cholesterol	4.03 mg
Carbohydrate	3.86 g	Vitamin A	311.98 IU
Total Fat	3.97 g	Vitamin C	18.83 mg
		Iron	0.47 mg
		Calcium	87.51 mg
		Sodium	145.92 mg
		Dietary Fiber	1.22 g