

Roasted Butternut Squash



Yield: 50

Portion Size: 1/2 cup

Ingredients:

13 lbs + 1/2 lbs Squash, butternut, peeled, seeded, and diced

1/2 cup [House Spice Blend](#)

1 tbsp Rosemary, dried

1 tbsp Sage, dried, rubbed

Steps:

1. Place all ingredients in a large bowl. Gently mix to combine.
2. Line sheet pans with parchment paper and lightly spray with pan spray.
3. Spread the seasoned butternut squash in an even layer. Take care not to overcrowd the pan or squash will not roast well.
4. Spray the top of the butternut squash with pan spray and cover lightly with foil.
5. Slow roast at 350°F for 90 minutes.

NOTE: No need to check on the squash or stir it while slow roasting.

Critical Control Point: Cook to 135°F or higher.

6. Remove the squash from the oven and hot hold, covered, until use.

Critical Control Point: Hold at 135°F or above.

NOTE: Holds well for the duration of service and does not require batch cooking.

Tips:

- This slow roasting technique is perfect for butternut squash. It keeps the squash from drying out and becoming too dark. The roasting helps develop great flavor too that is not achieved with steaming.

HACCP Category:

Process #2 (Same Day)

Crediting Information:

1/2 cup Vegetable Red/Orange