

PITTSFIELD PUBLIC SCHOOLS
FOOD SERVICES



Roasted Butternut Squash

Yield: 100- ½ cup Portions

Ingredients

40 Pounds Diced Butternut Squash

½ cup Ground Cinnamon

¼ cup Black Pepper

1 Tbsp Kosher Salt

1 cup Olive Oil, Lite

Instructions

- 1.) Mix dry ingredients in a small bowl until combined.
- 2.) In a large bowl, toss Butternut Squash with the oil and then add the dry ingredients,
- 3.) Place squash mixture into 2-inch hotel pans. Roast in an oven set to 350 degrees for 15-20 minutes or until fork tender.

Tip: Stainless Steel Pans are highly recommended. An Aluminum pan should never be used with Acidic Ingredients.