

Caramelized Butternut Squash

with **Butter Buds®**

Group: Vegetable

Number of Portions: 48

Size of Portions: 1/2 Cup



INGREDIENTS

MEASURE

Buttermist®	
Butter Buds, Dry	5 Tbsp.
Hot Tap Water	1 Cup
Brown Sugar	3/4 Cup
Chipotle Cinnamon Rub, Lawry's	1/4 Cup
Butternut Squash, 1" cubes	12 lb.

PREPARATIONS

Preheat oven to 400°F.

Spray full sheet pan with Buttermist.

In a small measuring cup, whisk together Butter Buds and hot tap water. Add brown sugar and chipotle cinnamon rub. Stir together to blend.

Place squash cubes in a large bowl. Add Butter Buds mixture and stir together well.

Spread in a single layer on the prepared pan. Roast for 45-55 minutes until squash is tender; turn squash twice with a spatula to ensure even cooking.

Nutritional Information

Nutrients are based upon 1 Portion Size: 1/2 Cup

Calories	55 kcal	Cholesterol	0.00 mg	Protein	1.08 g	Calcium	34.75 mg	2.42% Calories from Total Fat
Total Fat	0.15 g	Sodium	119.08 mg	Vitamin A	460.40 RE	Iron	0.68 mg	0.50% Calories from Saturated Fat
Saturated Fat	0.03 g	Carbohydrate	13.74 g	Vitamin A	1550.15 IU	Water¹	106.76 g	0.00%* Calories from Trans Fat
Trans Fat¹	0.00 g	Dietary Fiber	9.51 g	Vitamin C	13.95 mg	Ash¹	0.67 g	100.38% Calories from Carbohydrates
								7.90% Calories from Protein

Allergens

Contains milk

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values



HACCP Process: #2 Same Day Service

11.10.14