***NR#27 Roasted zucchini***

***Serving Size and Ingredients: 1/2 cup or 8 pieces***

|  |  |  |  |
| --- | --- | --- | --- |
| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 8 1/3 lbs | 16 2/3 lbs | 33 1/3 lbs | Zucchini |
| 3/4cups | 1.5 cups | 3 ½ cups | Olive oil |
| 2 1/8 tsp | 4 1/8 tsp | 8 1/3 tsp | Italian seasoning |
| 2 1/8 tsp | 4 1/8 tsp | 8 1/3 tsp | Garlic powder |
| 1 1/8tsp | 2 1/8 tsp | 4 1/8 tsp | Black pepper |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |

***Instructions:***

1. **Preheat the oven to 400 degrees F (204 degrees C). Line a baking sheet with foil or parchment paper, if desired.**
2. **Cut off the ends of the zucchini and then cut each one across in half, making 2 shorter cylinder-shaped pieces. Cut each piece lengthwise 4 times, making 8 spears out of each larger piece.**
3. **Toss zucchini sticks with olive oil. Season with Italian seasoning, garlic powder, sea salt and black pepper, and toss again to coat.**
4. **Arrange zucchini sticks in a single layer on the baking sheet without touching. Roast in the preheated oven for 7 minutes. Flip the pieces over and continue roasting for about 8-13 more minutes, until tender and golden brown.**
5. **Optional step: Place roasted zucchini under the broiler for 1-2 minutes to brown more, if desired**

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds. All hot food should be held at 140 degrees F or hotter until service.***