

Bigtime Butternut Squash & Zucchini Pasta

Makes: 50 servings

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Ingredients	Weight	Measure
Whole wheat penne pasta	4 lb	
Onion, yellow	4 lb	
Summer squash, zucchini	4 lb	
Winter squash, butternut	4 lb	
Olive oil		3/4 cup
Balsamic vinegar		3/4 cup
Parmesan cheese, grated		2 cup
Ground black pepper		a sprinkle



Directions

1. Cook pasta al dente and rinse in cold water. Season with salt and pepper, drizzle with olive oli. Toss gently and set aside.

2. For the smaller serving size, peel and seed one medium butternut squash, season with salt and pepper and olive oil and put the squash in a medium roasting pan with approximately 1/2" of water in a hot oven (375 degrees) until tender (approximately 30-40 minutes). For the larger serving size, obtain butternut squash that is already peeled and seeded through local school wholesaler. Dice the squash into medium sized cubes (1-2") and place them in a bowl with 1/2 cup of olive oil. After tossing gently, place it on a sheet pan and cooked in a 35
3. Cut onions into julienne or thin strips. Put onions and olive oil in a large roasting pan and place in a 400 degree oven for 15 minutes. Add the balsamic vinegar and continue cooking for 15 minutes. Add thin sliced zucchini, toss with the onions and continue cooking for 5 minutes. (for the smaller 6 person portion, complete in a hot skillet on the stove top).
4. Combine the cooked pasta and squash to the cooked onion and zucchini mixture and toss. Sprinkle each portion with Parmesan cheese.