

Roasted Winter Squash and Mozzarella Quesadilla

Makes: 50 Servings

50 Servings

Ingredients	Weight	Measure
Butternut Squash, cubed	15 lb	12 qt
Red peppers, diced	1 lb 8 oz	12 cup
Garlic, peeled, finely diced		1 1/2 cup
Olive oil or canola oil		1/2 cup
Salt		1 tsp
Pepper		1 tsp
Mozzarella low fat cheese, shredded		25 cup
Whole wheat tortilla, 10 inch		50 tortillas
Green onions, trimmed, sliced thin	8 oz	4 cup
Cilantro, chopped		1 1/2 cup
Yellow onion, diced		3 cup
Tomatoes, diced		6 cup



Directions

1. Mix the butternut squash, red pepper and garlic with the olive oil and salt and pepper.
2. For 6 servings, spread on a cookie sheet and roast in a 400 degrees F oven for 20-25 minutes, or until vegetables are cooked and slightly caramelized. For 50 servings, distribute the squash mixture evenly onto 3 large 36"x 18"x 1" sheet pans lined with parchment pan liners.
3. Bake at 400 degrees F for about 40 minutes in a convection oven or for 45 minutes at 425 degrees F in a conventional oven, or until vegetables are completely cooked and slightly caramelized.
4. CCP: Heat to 165 degrees F or higher for at least 15 seconds. Remove from oven and cool slightly.
5. While the squash is cooking, combine the diced tomato and onion. Add 1 tablespoon of the cilantro for the 6 serving recipe and ½ cup of cilantro to the 50 serving recipe. Mix well and set aside to be used as the fresh salsa.
6. Spread out the tortillas on clean, parchment lined baking sheet or sheets. Place ½ cup of shredded mozzarella on one-half of each tortilla. Distribute roasted squash evenly on top of the cheese, followed by the green onions and remaining cilantro evenly divided as well.
7. Fold tortillas in half over contents to form quesadillas.
8. Place in a 200 degrees F oven for 5-10 minutes, until the cheese is melted and the tortillas are warm. Serve with fresh salsa on the side of the quesadilla.
9. CCP: Hold for hot service at 135 degrees F or higher.