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# BUTTERNUT SQUASH CASSEROLE, USDA

SERVINGS: 50 SERVINGS CALORIES: 249 KCAL

This butternut squash casserole is enhanced with spices and an oatmeal crumble topping for great flavor and texture.

## INGREDIENTS

1.375 pounds Flour, whole-wheat (1 pound, 6 ounces)  
 9 ounces Oats, rolled, dry  
 2.438 pounds Sugar, brown (2 pounds, 7 ounces)  
 3.5 tablespoons Cinnamon, ground (3 tablespoons, 1½ teaspoons)  
 2.167 tablespoons Nutmeg, ground (2 tablespoons, ½ teaspoon)  
 ½ teaspoon Salt, kosher  
 1.5 pounds Margarine, trans fat-free (1 pound, 8 ounces)  
 11.5 pounds \*Squash, butternut, fresh, diced (11 pounds, 8 ounces)  
 1 quart Half and half, fat-free  
 1.33 tablespoons Allspice, ground (1 tablespoon, 1 teaspoon)  
 1.33 tablespoons Vanilla extract (1 tablespoon, 1 teaspoon)  
 12 ounces Eggs, frozen, thawed

## INSTRUCTIONS

- Topping:**  
Combine flour, oats, ¾ cup 3 tablespoons (about 7½ ounces) sugar, 2¼ teaspoons cinnamon, 2¼ teaspoons nutmeg, and salt in a large bowl. Stir well. Set remaining sugar, remaining cinnamon, and remaining nutmeg aside for step 3. Recommended to cook in batches of 25.
- Add 1 cup (about 8 ounces) margarine. Using a fork or pastry blender, cut margarine into flour until mixture has a crumbly consistency. Set remaining margarine aside for step 3. Set topping aside for step 8.
- Casserole:**  
Combine remaining sugar, remaining cinnamon, remaining nutmeg, remaining margarine, squash, half and half, allspice, vanilla extract, and eggs in a large bowl. Stir well. Set aside for step 4.
- Pour 3 quarts 2 cups (about 8 pounds) squash mixture into a steam table pan (12" x 20" x 2½") lightly coated with pan release spray.  
For 25 servings, use 1 pan. For 50 servings, use 2 pans.
- Bake until slightly firm:**  
Conventional oven: 375° F for 45-50 minutes.  
Convection oven: 350° F for 35-40 minutes.
- Remove from oven and let rest for 35-40 minutes.
- Sprinkle 1 quart (about 1 pound 12 ounces) topping over each pan.
- Bake until golden brown:**  
Conventional oven: 375° F for 35-40 minutes.  
Convection oven: 350° F for 30-35 minutes.
- Allow to rest 30 minutes before serving.
- Portion:** Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (2" x 3¾" square).

## RECIPE NOTES

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 140° F or higher.

Notes: \*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service

**Crediting: 1/2 cup serving provides 1/2 cup red/orange vegetable and .75 oz equivalent grains.**

Yield 50 servings

## NUTRITION FACTS PER SERVING (1PIECE)

Calories: 249 kcal | Fat: 7 g | Saturated fat: 2 g | Cholesterol: 28 mg | Sodium: 144 mg | Potassium: 447 mg | Carbohydrates: 45 g | Fiber: 4 g | Sugar: 24 g | Protein: 4 g

*The outcome, crediting information, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.*

Recipe ID: 4138

