

STANDARDIZED RECIPE

Recipe Name: Roasted Mushrooms

Recipe No: Fall 2019

Ingredients	For 40	Servings	For	Servings	Directions
	Weight	Measure	Weight	Measure	
Mushrooms, fresh GFS 285188	9#	3 Boxes			<ol style="list-style-type: none"> 1. Preheat oven to 375°. 2. Rinse, wipe off any dirt with a wet cloth. Try not to soak the mushrooms in water. 3. Cut any very large mushrooms in half or in quarters. 4. Toss mushrooms with olive oil, salt and pepper. Other seasoning such as granulated garlic may be added. 5. Place mushrooms in a single layer on a parchment lined sheet pan. Do not crowd the mushrooms as this will cause them to steam. 6. Bake until mushrooms are lightly browned and tender, approx. 15 min. <p>CCP: Hold for hot service at 140° or higher.</p>
Pepper, ground black		2 tsp.			
Salt, kosher		1 Tsp.			
Olive Oil		¾ C			

Serving Size for Grades: K-8 is: ½ C (unit: cup, fl oz, each) Serving Utensil: 4 oz spoodle

Serving Size for Grades: _____ is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Total Yield for _____ (number) _____ (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads	Fruit/Vegetable
Meal Pattern Contribution:			oz = _____ g/b serving(s)	½ C Cup
			oz = _____ g/b serving(s)	_____ Cup