

## STANDARDIZED RECIPE

Recipe Name: Roasted Mushrooms

Recipe No: Fall 2019

Ingredients	For 40	Servings	For	Servings	Directions
	Weight	Measure	Weight	Measure	
<b>Mushrooms, fresh GFS 285188</b>	<b>9#</b>	<b>3 Boxes</b>			<b>1. Preheat oven to 375°.</b>  <b>2. Rinse, wipe off any dirt with a wet cloth. Try not to soak the mushrooms in water.</b>  <b>3. Cut any very large mushrooms in half or in quarters.</b>  <b>4. Toss mushrooms with olive oil, salt and pepper. Other seasoning such as granulated garlic may be added.</b>  <b>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.</b>  <b>6. Bake until mushrooms are lightly browned and tender, approx. 15 min.</b>  <b>CCP: Hold for hot service at 140° or higher.</b>
<b>Pepper, ground black</b>		<b>2 tsp.</b>			
<b>Salt, kosher</b>		<b>1 Tsp.</b>			
<b>Olive Oil</b>		<b>¾ C</b>			

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