

# GR-273112 · Mushroom Medley · 0.5 c · 100 servings

 Other Veg: 1/2

## Section 1

Squash, summer, zucchini, includes  
skin, raw  
5 lb

Squash, summer, all varieties, raw  
5 lb

Mushrooms, white, fresh, raw, slices  
5 lb

Carrots, baby, raw  
2 lb

Onions, raw, chopped  
6 oz

Vegetable Seasoning, Salt-Free  
1/8 c

CCP: Before handling ready-to-eat foods such as fresh fruits and vegetables, hands must be washed and clean gloves must be worn.

1. Wash all vegetables according to HACCP.
2. Using pan release spray, spray full-sized sheet pan (18×26×1).
3. Spread **zucchini, yellow squash, mushrooms, baby carrots, and onions** evenly in pan.
4. Spray vegetable mix with a light coat of pan spray.
5. Evenly sprinkle **seasoning blend** over vegetables. Toss if desired.
6. Cook vegetable mix at 350 degrees F for 20-30 minutes or until tender.
7. Ensure an internal temperature of 165 degrees F has been reached using a thermometer.

CCP: Hold for hot service at 135 degrees F or higher.

8. Serve using a 4 oz spoodle.

# Mushroom Medley

## Nutrition Facts

Servings Per Container 1

**Serving Size 0.5 c**

Amount Per Serving

**Calories** **16**

% Daily Value\*

**Total Fat** 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 11mg **0%**

**Total Carbohydrate** 3g **1%**

Dietary Fiber 1g **4%**

Sugars 2g

Includes 0g Added Sugars **0%**

**Protein** 1g **3%**

Vitamin D: 0% DV • Potassium: 5% DV

Calcium: 1% DV • Vitamin A: 13% DV

Iron: 2% DV • Vitamin C: 10% DV

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.