

MAKES: 50 - ½ cup Portions PREP TIME: 10 minutes plus bake time CATEGORY: Side

Ingredients:

Small Zucchini, ½" cubes	6	lb
Small Yellow Squash, ½" cubes	6	lb
Roma Tomato, ½" cubes	2.5	lb
Vidalia Onion, ½" dice	1.5	lb
Vegetable Oil	1/3	C
USDA Mozzarella, shredded	2 1/4	C
Italian Breadcrumbs	2	C
Salt	1/8	C
Garlic Powder	1/4	C
Black Pepper	1/4	C
Italian Spices	1/4	C



Steps:

1. Preheat oven to 350°.
2. Wash zucchini, squash, tomatoes, and onions under cool running water.
3. Cut zucchini, squash, and tomatoes into ½" cubes.
4. Peel then cut Vidalia onions into ½" dices.
5. In a separate bowl, mix the salt, garlic powder, black pepper, and Italian seasoning. Then, split into 2 equal portions.
6. In a separate bowl, combine Mozzarella cheese and Italian breadcrumbs with ½ of the listed salt, garlic powder, pepper and Italian spices. Mix well.
7. Mix zucchini, squash, tomatoes, and onions with the reserved ½ of listed spices and place in a 2" hotel pan that has been sprayed with pan spray.
8. Sprinkle cheese and seasoning mixture on top of the vegetables.
9. Cover with foil and bake for 20 minutes, allowing vegetables to cook until tender. until fragrant (about 30 seconds).
Critical Control Point: Heat to 135 °F or higher for at least 15 seconds
10. Remove foil and return to oven for additional 10 minutes. Topping should be lightly toasted. **Critical Control Point: Hold for hot service at 135° or higher**
11. Serve with a 4 oz spoodle or disher.

TIPS:

1. Depending on the service quantities and times, you may want to divide into two 2" half-hotel pans and batch cook to ensure quality.
2. Sweet onions may be used when Vidalia onions are not in season.

CREDITING INFORMATION:

½ C other vegetable

HAACP CATEGORY:

Cooking Process #2: Same Day Service

NUTRITION INFO

Serving Size: ½ cup

Calories: 75 **Carbohydrates:** 10 g

Protein: 3.2 g **Total Fat:** 2.8 g **Sat. Fat:** <1 g

Cholesterol: 2.5 mg **Sodium:** 344 mg

Fiber: 3.2 g

Vitamin A: 415 IU **Vitamin C:** 24 mg

Calcium: 65 mg **Iron:** < 1 mg