

STEAMED SUMMER SQUASH

Number of students	50	75	100	125	150
Zucchini and/or Yellow Squash (cases)	1	1½	2	2½	3

Dill, salt and pepper (to taste)

Prep:

- Wash squashes using veggie scrubber brushes, if needed.
- Cut squashes in quarters lengthwise, then cut into 2 inch chunks.
- Store in labeled buckets in walk-in. Mix zucchini and yellow squash for a more colorful presentation.

Cook:

- Add water and start steamer around 10:20 am.
- Place prepared chopped squash into perforated pans.
- Insert up to six pans into steamer when it is preheated. Cook for 12 minutes. Check with a fork to make sure it is soft. Do not overcook!
- Set perforated pans into solid pans for serving once the squash is cooked.
- Sprinkle with salt and pepper and toss with dill immediately. Cover until serving time.