

Roasted Brussel Sprouts

Vegetable - Other

HACCP: #2 Same Day Service

Marshall County Recipe V80

| Ingredients | 100 Servings | | Servings | | Directions |
|---|--------------|--------------------------------|----------|---------|---|
| | Weight | Measure | Weight | Measure | |
| Brussel Sprouts (#3003) Olive Oil (#7047) Powder, Garlic (#7066) Pepper, Black (#7056) Lemon Juice (#7022A) (optional) | 19.4# | 3 c 3 Tbsp 3 Tbsp ½ c | | | <ol style="list-style-type: none"> 1. Mix olive oil, lemon juice, garlic powder and black pepper to form a seasoning to coat the sprouts. 2. Divide the Brussel sprouts evenly among 18 * 26 sheet pans. Use approximately 4 pans for 100 portions. 3. Coat the Brussel sprouts with the olive oil mixture. 4. Roast in oven for approximately 15 minutes. Brussel sprouts should be darkest brown, almost black when done. <p style="text-align: right; margin-top: 20px;">CCP: Hold at 135° for hot holding service.</p> |
| <p>NOTE: If your students prefer (after several attempts) the steamed Brussel sprouts you can choose that method of cooking without any added ingredients. You will note this on your production records.</p> | | | | | |

| Serving Size | 1 Serving Provides | Yield |
|---------------------|------------------------|---------------------|
| 4 oz spoodle (½Cup) | ½ cup other vegetables | 100 servings |