Name: Roasted Squash Procedure

Yield 7 lbs.

Ingredients:	Quantity		Procedure
	Single	Double	
Assorted squash, peeled, diced 2" cubes	8 lbs.		1. In a clean mixing bowl place the squash and mix with the Golden Italian dressing and salt/pepper. Coat well and place on a papered sheet pan.
Golden Italian dressing, CGS	1 cup		2. Place the sheet pan in a 350F oven for 1 hour or until the squash is soft to the touch.
Salt and pepper	As needed		3. When the squash has completed roasting, let cool and put in a clean storage container.