

# Butternutty Mac and Cheese



**48 (3"x3" cut (cut pan 6x4) or #8 scoop) servings**

**Crediting:**

3"x3" cut (cut pan 6x4) or #8 scoop provides:

- 0.5 oz eq. meat/meat alternate, ⅓ cup red/orange vegetable, 1 oz grains.

<b>Category:</b>	Winter Squash
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## Ingredients

**Butternutty Mac and Cheese**

- 9 lb Butternut Squash, raw, whole\*
- 4 cups Elbow Macaroni
- 4 cups Sharp Cheddar cheese, grated
- ½ cup American cheese, grated
- ¾ cup Butter
- 6 cups All-Purpose Flour
- 2 Tbsp Enriched all-purpose flour
- 2 Tbsp Skim Milk

3 Tbsp Salt

Black Pepper, ground

## Butternutty Mac and Cheese Directions

### 1. Make butternut squash puree:

Cut all squash in half lengthwise and lightly oil. Do not remove seeds, they are more easily removed after roasting.

2. Bake on sheets in convection at 375° F for 35 minutes. Let cool for minutes until cool enough to handle.

3. Scoop out seeds and discard. Scoop squash meat out of skin. Place two halves of squash meat into food processor. Puree for about 15 seconds for a smooth puree. Remove puree before placing next two halves in processor. **Note: Puree may be used immediately or frozen for later use.**

4. Preheat convection oven to 325° F.

5. Melt butter in 4 quart pot. Stir in flour and cook for 1 minute, stirring occasionally.

6. Take pot off of heat and stir in milk. Place pot back on heat, allowing milk to warm. Stir occasionally. Add grated cheese and mix until melted. Stir in salt and pepper. Stir in squash puree, adding 2 cups at a time. Allow sauce to thicken on low heat while pasta is prepared.

7. Bring 3 quarts of water salted with ½ cup salt to a boil. Add the macaroni and cook for 8 minutes. There should still be a bit of chew to the pasta.

8. In the largest pot or a very large bowl, combine the pasta and the sauce. Divide mixture evenly and pour into two 20x12x4 pans.

9. Cover the pans with foil and bake for 25 minutes.

10. Remove the foil and cook for about 10 minutes until top is golden brown. **CCP: Heat to internal temp of 165° F. Hold for hot service at 135° F or higher.**

## Recipe notes

### Notes:

\*10 c of butternut squash puree may be purchased and used instead of making puree from scratch.

**Source:**  WI Home Grown: Farm to School Recipes, page 7.