



Roasted Asparagus - NSLP



General Information

Recipe #	Category	Source
1752823	Vegetables 	Local
Copied From		
Roasted Asparagus - CACFP		

Ingredients

Name	Quantity	+	Quantity 2
Asparagus, raw	21 lbs., 8 oz.		
Vegetable oil, palm kernel	½ c.		
Garlic, raw	½ c.		
Salt, table	1 tbsp., 1 ½ tsp.		
Spices, rosemary, dried	¼ c.		

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

- Trim tough ends off the asparagus about 1 1/2-2 inches. Cut asparagus spears into 2 inch sticks.
- In a small bowl, combine oil, minced garlic, salt, and rosemary. Stir mixture until fully combined and in another large bowl, drizzle over asparagus and toss to combine.
- Lay asparagus out on 18 x 13 inch sheet pans in a single layer. Roast in a 350° F oven for 15 minutes or until tender. Serve immediately.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Vegetables can be steamed from fresh, frozen or canned product. Wash, peel and cut up product into desired size pieces, if needed.

Place product in a clean perforated pan.

Vegetables can be steamed in an oven, steam kettle or steamer. To steam in an oven, place perforated pan in a 4" deep pan that contains at least 2 cups of water. Cover tightly with foil. To steam in a steamer, follow instructions for your particulate steamer. Do not add water to vegetables. To steam in a steam jacketed kettle, follow manufacturer instructions. CCP: Heat to 135° F or higher for at least 15 seconds.

Remove product from steamer, kettle or oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.



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Serving Size	Yield
0.5 Cup	50.00

Nutrition Facts

Serving Size 0.5 Cup (199 gm)		
Amount Per Serving		
Calories		60.701
% Daily Value*		
Total Fat	2.461 gm	3.786%
Saturated Fat	1.875 gm	9.377%
Trans Fat	0.000* gm	
Cholesterol	0.000 mg	
Sodium	213.557 mg	8.898%
Total Carbohydrate	8.186 gm	2.729%
Dietary Fiber	4.237 gm	16.948%
Total Sugars	3.680* gm	
Includes N/A* gm of Added Sugars		
Protein	4.390 gm	8.781%
Vitamin A, RAE N/A* mcg		
Vitamin C	11.508 mg	19.181%
Vitamin D	0.000 mcg	
Calcium	52.781 mg	5.278%
Iron	4.276 mg	23.756%
Potassium	402.008 mg	8.553%
Saturated Fat % of Calories		27.806 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

CCP: Product should be served immediately. Ensure that hot food is held at a temperature above 135° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 135 degrees must be removed from service until such time as they are reheated to 135 degrees. Any food not eaten after reheating must be discarded.

CCP: The quality of vegetables deteriorates quickly after cooking. Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Component	Measurement
Other Vegetables	0.5 cups

Added Sugar Limitations ⓘ

Not applicable.

Dates

Last Updated	Created
02-20-2025	02-20-2025

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