

MARQUETTE GENERAL HEALTH SYSTEM
DEPARTMENT OF DIETETICS

DAY #: 11

RECIPE NAME: Spinach Casserole with CCP's

DIET: Regular, Soft

PORTION: ½ cup

EQUIPMENT USED: Oven

RECIPE:	YIELD		
FOOD	96	144	192
Spinach, frozen, thawed (3# package)	8 pkg	12 pkg	16 pkg
Flour	3 cups	4-1/2 cups	1-1/2 qt
Lowfat Cottage Cheese	4 qt	6 qt	8 qt
Grated Cheddar Cheese	6#	9#	12#
Egg Substitute	2-1/4 qt	3-1/3 qt	4-1/2 qt

Thaw and drain frozen spinach, defrost at a **CCP temperature of 40° F or lower**. Mix together flour, cottage cheese, cheddar cheese, egg substitute, and spinach. Place in shallow full steam table pans. Cover and bake at 300° until **CCP temperature reaches 165° F or higher for at least 15 seconds**, about 30-40 minutes.

HOLDING:

CCP: Hold at 140° F or higher

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