

FROZEN SLICED CARROTS

Hartford Public Schools, FCNS - 2013

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Carrots, sliced, frozen 20# per case 105 servings per case ½ cup servings 1 - 4 oz. spoodle per serving Water	5.25#	1 qt	10.5#	2 qts	<ol style="list-style-type: none"> 1. Sanitize work area with bleach & water solution. 2. Wash hands. 3. Put on food service gloves. <p>Cooking Methods (Steamer)</p> <ol style="list-style-type: none"> 1. Place 5.25# frozen carrots in a 2" pan. 2. Steam carrots until tender approx 10 – 20 minutes.
<p>Serving Size: ½ cup, 4 oz perforated spoodle Meal Pattern Contribution: ½ cup Red/Orange Vegetable HACCP Instructions: Discard unused cooked product</p>					<p>Serving Instructions</p> <ol style="list-style-type: none"> 1. Place 2" pan in heated well. Using a 4 oz. spoodle, fill a 5.5 oz. souffle cup with carrots and place on a colored tray. Place tray on serving line for self-service. 2. Hold at 140°F or higher throughout serving. Check temperature again during serving. If below 140°F, remove from line and reheat to 165°F.

Recipe and Meal Contribution Review completed by Put Local on Your Tray.

SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

