

# ORANGE GLAZED CARROTS

RSD #10, Avon, Canton Public Schools - 2018

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Carrots, large, fresh, without tops OR Carrots, baby, fresh	6 ½ lbs.	1½ cups	13 lbs.	3 cups	<ol style="list-style-type: none"> <li>Sanitize work area with bleach &amp; water solution.</li> <li>Wash hands.</li> <li>Put on food service gloves.</li> </ol> <p><b>Cooking Methods:</b></p> <ol style="list-style-type: none"> <li>Preheat convection oven to 350°F.</li> <li>If using large, fresh carrots - Peel and slice carrots 3/4" thick. If using baby carrots, rinse but do not slice.</li> <li>Place carrots on two foil-lined sheet pans.</li> <li>Melt butter, add orange juice concentrate and brown sugar to dissolve. Pour over carrots on sheet pans.</li> <li>Roast for 25 minutes.</li> <li>Transfer into 2" - 1/2 pans for service.</li> </ol>
Butter	4 ½ lbs.		9 lbs.		
Orange juice concentrate	5 oz.		10 oz.		
Brown sugar	5 oz.		10 oz.		
<p><b>Serving Size:</b> ½ cup (4 oz. spoodle)</p> <p><b>Meal Pattern Contribution:</b> ½ cup Red/Orange Vegetable</p> <p><b>Allergens:</b> Dairy</p> <p><b>NOTES:</b> Carrot amounts are based on FBG for Whole Carrots, fresh, sliced (5/16th inch thick) and Baby carrots, fresh, whole. Yields are different for these two styles of carrots so pay attention to the amount to prepare as indicated in the recipe.</p>					

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.

