

**BABY CARROTS (FRESH)****MEAL COMPONENT CONTRIBUTION:**

½ cup red/orange vegetable

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #1 - No cook

VEGETABLES (RED/ORANGE)

| INGREDIENT                                       | MEASURE (FOR 50 SERVINGS) |
|--|---------------------------|
| Carrotines, Snack Pack, 3 Ounce Bag, Fresh #4001 | 50 bags                   |

**DIRECTIONS**

1. Portion one 3-ounce bag per serving. Each portion provides ½ cup of red/orange vegetable.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Use USDA Foods or Department of Defense (DOD) foods when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals: Preparing Vegetables" provides seasoning and serving ideas for vegetables.

**NUTRIENTS PER SERVING**

|               |        |               |        |           |          |           |        |
|---------------|--------|---------------|--------|-----------|----------|-----------|--------|
| Calories      | 30     | Dietary Fiber | 2.46 g | Sodium    | 66.00 mg | Sat. Fat  | 0.02 g |
| Carbohydrates | 6.93 g | Protein       | 0.54 g | Total Fat | 0.10 g   | Trans Fat | 0.00 g |