

BABY CARROTS WITH DRESSING (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)
Carrots, Raw, Mini, Peeled, #4002	8 pounds
Dressing, Fat Free Ranch, 12 gram, #2208	25 packets
Dressing, Fat Free 1000 Island, 12 gram, #2207	25 packets

DIRECTIONS

- Place individual serving containers on sheet pans (18" x 26" x 1"). Measure ½ cup of baby carrots and place them in individual portion container.
- Cover and refrigerate until ready for service.
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Portion ½ cup carrots with 1 package of fat free dressing per serving. Each portion provides ½ cup of red/orange vegetable.
CCP: Hold under refrigeration (41 degrees F or lower). 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	45	Dietary Fiber	2.03 g	Sodium	170.08 mg	Sat. Fat	0.03 g
Carbohydrates	9.95 g	Protein	0.67 g	Total Fat	0.17 g	Trans Fat	0.00 g