# Orange Glazed Carrots

**Grades:** K-12  
**Yield:** 25 or 50 portions

### INGREDIENTS

<table>
<thead>
<tr>
<th></th>
<th>25 SERVINGS</th>
<th>50 SERVINGS</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>WEIGHT</td>
<td>MEASURE</td>
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<tr>
<td>Carrots, large, fresh, without tops OR Carrots, baby, fresh</td>
<td>6 ½ lbs.</td>
<td>13 lbs.</td>
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<tr>
<td>Butter</td>
<td>5 oz.</td>
<td>10 oz.</td>
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<tr>
<td>Orange juice concentrate</td>
<td>½ cups</td>
<td>3 cups</td>
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<tr>
<td>Brown sugar</td>
<td>5 oz.</td>
<td>10 oz.</td>
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### DIRECTIONS

1. Sanitize work area with bleach & water solution.
2. Wash hands.
3. Put on food service gloves.

#### Cooking Methods:

1. Preheat convection oven to 350°F.
2. If using large, fresh carrots - Peel and slice carrots 3/4" thick. If using baby carrots, rinse but do not slice.
3. Place carrots on two foil-lined sheet pans.
4. Melt butter, add orange juice concentrate and brown sugar to dissolve. Pour over carrots on sheet pans.
5. Roast for 25 minutes.
6. Transfer into 2” - 1/2 pans for service.

### Serving Size:

½ cup (4 oz. spoodle)

### Meal Pattern Contribution:

½ cup Red/Orange Vegetable

### Allergens:

Dairy

### NOTES:

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.

### HACCP/Serving Instructions:

1. 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.*