**SILLY DILLY CARROTS**

Old Saybrook Schools - 2018

Grades: K-12

Yield: 25 or 50 portions

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>25 SERVINGS</th>
<th>50 SERVINGS</th>
<th>DIRECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>WEIGHT</td>
<td>MEASURE</td>
<td>WEIGHT</td>
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<tr>
<td>Fresh baby carrots or USDA frozen carrots</td>
<td>4 ½ lbs</td>
<td>½ cup</td>
<td>9 lbs</td>
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<tr>
<td>Orange juice</td>
<td>5.25 lbs</td>
<td>1 Tbsp</td>
<td>10.5 lbs</td>
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<tr>
<td>Fresh or dry dill</td>
<td>4 oz</td>
<td>1 Tbsp</td>
<td>8 oz</td>
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**Cooking Methods:**
1. Steam fresh or frozen carrots to 145°F.
2. Toss with orange juice and dill.
3. Serve immediately.

**Serving Size:** ½ cup (4 oz. spoodle)

**Meal Pattern Contribution:** ½ cup Red/Orange vegetable

**NOTES:** 1 # Carrots, sliced, frzn, USDA yields 4.93 servings of ½ cup

**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.*