

Recipe Name:	Baby Carrots
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Ingredients	Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Baby Carrots	1 Bag	Sysco		
Unsalted Butter	2 Tablespoons	Sysco		
Honey	2 Tablespoons	Sysco		
Brown Sugar	2 Tablespoons	Sysco		
Fresh Parsley	2 Teaspoons	Sysco		

Instructions
<p>Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage. <i>Include if applicable: Cooking details</i></p> <ol style="list-style-type: none"> a. pan type and size b. whether you line the pan with parchment paper c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan) d. whether you cover with parchment paper and foil e. oven temperatures, cooking times f. internal temperature checks <p><i>Include if applicable: Packaging information (i.e. in an 18 oz clear plastic cup; in a large clear plastic "Smart Lock" container; wrap with Fresh Express parchment paper; wrap with blue foil)</i></p> <p>Last step should be: Serve immediately OR store in refrigerator/warmer until serving</p>
1: Melt butter, add carrots, honey, brown sugar, and parsley
2: Gently toss to combine. Cook stirring occasionally until carrots are tender.
3: Cook about 15 mins
4: Serve Immediately after cooking

Yield:	10
Recipe #:	28