

Diced Carrots-Fancy



PRODUCT DESCRIPTION

Diced, Fancy, Extra Standard Carrots are the cream of the crop - from America's prime carrot fields. Our process ensures these carrots retain all their bright color and full flavor. Packed in brine.

Dilgard Item #
86665

Vendor Item #
3517

INGREDIENTS

Diced Carrots, Water, Salt.

Storage/Shelf Life

730 days @ 50°F to 80°F

Packaging Qty

6, #10

Piece Count

NA

Product Benefits

- Great color, taste and texture provide a delicious complement to any entree.
- Consistent Grade A Fancy, Extra Standard quality assures customer satisfaction with every serving.
- Excellent plate coverage increases perceived value of every serving.
- Economical portion costs earns good margins w/an inexpensive menu price.
- High in vitamin A as beta carotene, plus low in calories to attract nutrition-conscious customers. (CONTINUED IN ADDITIONAL INFORMATION)

Preparation

- Heat and serve. Fully cooked, eliminates the time, work and mess of thawing and preparation.
 - Recipe ready for your signature dishes.
 - Drain before measuring.
- RECIPE: Spinach 'N' Beef Rolls - Serves 10
- Drain, measure, and combine 3 cups Allens Leaf Spinach, 1 cup Allens Diced Carrots and 1 cup Allens Diced Red Peppers. Mix well with 4 Beaten Eggs, 1/4 tspn. Ground Nutmeg, Salt and Pepper to taste. Chill.
 - Divide 4 lbs. Prepared Meatloaf Mixture into 2 lb. portions. Spread each over buttered foil into a 12"x10" rectangle.
 - Spread 1/2 Spinach mixture over each rectangle, leaving 1 in. around all edges. Using foil edge, roll each rectangle into a 10" long cylinder. Place meat rolls on rack on baking pan.
 - Bake in preheated 350°F oven for 1 1/2 hours. Test for doneness and let rest 30 minutes before slicing,

Serving Suggestions:

- Side dish.
- Ingredient in casserole recipes.
- Signature dishes.
- Recipe ready. RECIPE in Additional Information

