***Recipe #411a Roasted Carrots w/ Lemon Dressing***

***Serving Size and Ingredients: 1/2c***

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| --- | --- | --- | --- |
| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 12 ½ lbs. | 25 lbs. | 50 lbs. | Carrots, Fresh |
| 1/2c | 1c | 2c | Olive Oil |
| ½ tsp | 1 tsp | 2 tsp | Cayenne Pepper |
| 1/2c | 1c | 2c | Honey |
| 4 | 8 | 16 | Juice and Zest of Lemon |
| To Taste | To Taste | To Taste | Coarse Salt |
|  |  |  |  |
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|  |  |  |  |

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds. All hot food should be held at 140° F or hotter until service.***

***Recipe # 411a Roasted Carrots w/ Lemon Dressing***

***Instructions:***

1. **Preheat to 450° F.**
2. **In a foil lined roasting pan, toss carrots with oil and cayenne pepper and season with salt.**
3. **Arrange in a single layer, using two pans if needed.**
4. **Roast tossing one halfway through for 30 to 40 minutes, or until tender and required temperature below is met.**
5. **In a small bowl, whisk together honey, zest and lemon juice. Season with salt.**
6. **Drizzle over carrots and toss to** **coat. Serve.**

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