Carrots

Available

All year round.

Buy

Choose carrots that are firm and bright orange.

Store

In plastic bags in the fridge.

Prepare



Wash and trim ends, peel if required.

Can be:



Whole, sliced, grated, chopped into sticks, diced

Cook Can be:









Other suggestions: Roasted Microwaved Mashed

Boiled

Steamed

Stir-fried

Eaten raw







Carrot, chicken and corn soup (serves 4)

Ingredients

8 cups water

1 teaspoon stock powder

2 large carrots, diced

1 cup brown rice

1 large onion, finely chopped

2 corn on the cob, cooked and kernels removed (or 2 cups frozen corn kernels)

1 cup cooked chicken, shredded

parsley, chopped

Method



Place water and stock in a large saucepan.



Add the carrots, brown rice and onion. Cook for 30 minutes until rice is soft.



Add corn and chicken and cook for 5 minutes, add extra water if required.



Sprinkle with parsley to serve.

For more easy, fast and affordable food ideas visit **myfamily.kiwi/foods** or **vegetables.co.nz**



My Family Food Easy, fast and affordable food ideas