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.

# Cook Can be:



**Boiled** 



Steamed



Stir-fried



Eaten raw

#### Can be:



Whole, sliced, grated, chopped into sticks, diced



Roasted Microwaved Mashed









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



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



Sprinkle with parsley to serve.

For more easy, fast and affordable food ideas visit healthykids.org.nz/eat/recipes, vegetables.co.nz or heartfoundation.org.nz/recipes

