



# Carrot's Nest



**Yield: 100** (½ cup vegetable) **2.02 ounces or 57.25 grams**  
**Meal Equivalencies:** ¾ cup red/orange vegetable, ⅛ cup other vegetable

### Ingredients

California Ripe Olives, Low Sodium, Whole, Large	3 quarts, ½ cup
Fresh, Shredded Carrots, RTU, Raw	7 pounds, 9 ounces

## Directions Prior to Day of Service:

### Pre-Prep:

**SOP:** Pre-chill ingredients for foods served cold (sandwiches and salads) below 41°F before combining

**CCP:** Hold below 41°F

- Pull olives from dry storage

- Wipe off all lids and place in cooler overnight
- Wash hands thoroughly

## Day of Service:

### Prep:

**CCP:** Prepare foods at room temperature in two hours or less

**SOP:** Never handle ready-to-eat foods with bare hands

**CCP:** Hold below 41°F

- Clean and sanitize prep area
- Open cans and carefully discard lids
- Drain olives well and place at work station
- Pull RTU shredded carrots from cooler and place at work station
- Wash hands thoroughly and cover with gloves
- Place ¾ cup of shredded carrots into each container using a #10 scoop
- Press 4 large olives onto carrot nest
- Cover and date stamp
- Place in cooler until service

### Serve:

**CCP:** Hold below 41°F

- Serve one "nest" of carrot and olives