



Recipes

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Charred Carrot

Prep Time: 15 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

1/4 cup plus 2 tbsp. Smoked Paprika
2 Tbsp. Fennel Seed, toasted, ground
1 tsp. Black Pepper
1/4 cup Cumin , ground
2 Tbsp. Mustard Powder
2 Tbsp. Salt
3 lbs. Carrots , cut into 1/2" thick slices
Olive Oil , as needed

Directions:

1. Combine the first six ingredients to make spice blend. Reserve.
2. Toss carrots in olive oil until coated and season with the spice blend.
3. Cook carrots on the grill until heavily charred and hold hot for service.