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## RECIPE CREATED BY CHEF CAMILLE BECERRA

### Grimmway Baby Carrots with Avocado, Parsley & Tahini

1 pound bag of Grimmway petite baby carrots  
2 avocados

Preheat oven to 370 degrees.

Roast carrots with salt and a drizzling of olive oil till carrots are fork tender and slightly caramelized. Allow to cool. Spoon Tahini & Parsley sauce on a platter and top with carrots and avocado wedges.

#### *Tahini & Parsley Sauce*

½ cup firmly packed parsley, washed & dried  
1 whole scallion  
¼ cup tahini  
1 tbl vinegar  
½ cup water

Combine all in a blender and blend till smooth.

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