



# Frozen Sliced Carrots

## Specifications :

Price	Contact us
Place of Origin	China
Min.Order Quantity	100
Payment Terms	T/T,L/C,D/P
Supply Ability	10000
Delivery Detail	3days-7days

## Detail Introduction :

<b>Calories</b>	<b>30</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 0g	<b>0%</b>
<b>Total Carbohydrate</b> 6g	<b>2%</b>
<b>Protein</b> 1g	

How do you cook carrots that have been frozen?

Roast the frozen carrots at 425 degrees for 25 – 30 minutes, checking to stir/flip every 10ish minutes. You can cook them even longer for more caramelized crispy edges! This is a very forgiving recipe, and these will taste more amazing as they continue to cook a bit longer.

How do you defrost carrots quickly?

How Do You Defrost Carrots? The great news is that you don't need to defrost carrots to cook them. They'll work fine straight from the freezer. The go-to option is the microwave or boiling them in water which works fine but will often leave you with overcooked, limp carrots.

Can you freeze prepared carrots?

Yes, once your Carrots has been cooked, you can freeze it. HOWEVER, the texture will be much different when you thaw it. It's best to roast fresh Carrots and then consume what you roast.