

SAVORY CARROTS AND SQUASH

Yield: 4 Servings | Serving Size: 3/4 cup

Cost/serving: \$0.75

Ingredients:

2 cups carrots, cut into 2-inch sticks

1 1/2 cups butternut or acorn squash, cut into 2-inch

sticks

1 teaspoon vinegar

2 Tablespoons vegetable broth

1 teaspoon sugar

1 1/2 teaspoons Dijon or spicy mustard

Directions:

- 1) Wash, peel, and cut carrots and squash into 2-inch sticks.
- 2) Combine carrots and broth in saucepan. Cover and cook over medium heat about 5 minutes.
- Add squash and cook 5 more minutes or until vegetables are just tender. Add more broth if necessary to keep from burning vegetables.
- 4) Stir vinegar, brown sugar, and mustard into vegetables.
- 5) Cook for a few minutes over medium heat until most of the liquid cooks off.



Nutrition Facts

4 servings per container

Serving size 3/4 cup (152g)

Amount	per serving	
Cald	ories	

Vitamin D 0mcg

Calcium 38mg

Potassium 392mg

Iron 1mg

60

0%

2%

6%

8%

9	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 110mg	5%
Total Carbohydrate 14g	5%
Dietary Fiber 4g	14%
Total Sugars 6g	
Includes 1g Added Suga	ars 2 %
Protein 1g	

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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