

# Carrots Made Easy



Group carrots together and trim ends at one time.



Carrot peels are often bitter, peel them off.



Cut into shorter pieces and cut flat side.



Put the first flat side down on the cutting board and cut a second flat side. This keeps the carrot from rolling while you cut it.



Cut into strips but leave them attached at one end.



Turn the carrot onto its other flat side and repeat.



Pieces should be stuck together at one end.



Trim them from end for carrot sticks.



Or cut into chunks for diced carrots.



Trim scraps and use, or save for stew.



Forked carrots are OK!



Just break them apart and use each end.

Find more cooking tips online at:  
[www.pittsburghfoodbank.org/resources](http://www.pittsburghfoodbank.org/resources)

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