

Cheesy Carrot Toasties (Year 2)

Season: Spring

Type: Side

Serves: 32 tastings

From the garden: Carrot

Class focus: Grating carrot



Equipment:	Ingredients:
Small mixing bowl x 1 Wooden spoon x 1 Chopping boards Measuring cups Grater x 1 Baking tray x 1 Baking paper Serving plate x 1 Kitchen tong x 1	1 carrot (skin-on, roughly grated) ½ cup grated cheese 1 tablespoon mayonnaise 4 slices of bread

What to do:

1. Heat oven to 180C.
2. Wash the carrot.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put all the ingredients **except** bread in a small mixing bowl and stir until evenly mixed.
5. Spread 1 tablespoon carrot mixture on each slice of bread.
6. Place bread on the lined baking tray and bake for 8 minutes or until golden and crisp.
7. Cut each piece of bread into 2 triangles. **You should get 8 pieces in total.**
8. Serve 6 pieces of toasties in a serving plate with a kitchen tong in it.
9. **Please give the other 2 pieces to Angela so she can put together a plate for the middle table.**

For vegan / dairy intolerance option:

Add the cheese at the end so you can take a portion out without cheese to make for the vegan or dairy intolerance students.

For gluten free option:

Use the gluten free bread provided.