

Green Cheese Toasties

Season: Spring

Type: Side (Yellow Group)

Serves: 30 tastings

From the garden: Silverbeet

Class focus: Finely chopping silverbeet & spreading mixture on the bread



Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Baking tray x 3 Baking paper Serving plate x 5 Kitchen tong x 5	4 cups grated cheese 2 teaspoons Dijon mustard ½ cup mayonnaise 3 silverbeet (leaves & stems, finely chopped) 30 slices of bread (including crust on both ends)

What to do:

1. Heat oven to 180C.
2. Wash the vegetables.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put all ingredients **except** bread into a large mixing bowl, mix evenly.
5. Spread 1 heap tablespoon of cheese mixture on each piece of bread.
6. Place bread on the lined baking trays and bake in the oven for 7 minutes or until cheese is melted and golden.
7. Serve into 5 serving plates with a kitchen tong in each.

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.