

## Cheesy Carrot Toasties (Year 2)

**Season:** Spring

**Type:** Side

**Serves:** 32 tastings

**From the garden:** Carrot

**Class focus:** Grating carrot



<b>Equipment:</b>	<b>Ingredients:</b>
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 10 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.**