



Asparagus and herb toast

Equipment:

- Knives or choppers
- Cutting boards
- Small baking pan or pizza pan
- Cheese grater
- Fire pit or grill with grate (optional)

Ingredients:

- Sliced baguette or other bread – 1 piece per student
- Asparagus stalks – 1 stalk per 2-3 students
- Handful of herbs and/or greens. Try chives, oregano, dill, parsley, dandelion greens, spinach, lambs quarters, green garlic leaves, etc.
- Mozzarella cheese or cream cheese

What to do:

- Chop asparagus, herbs, and green into small pieces
- Toasted version:
 - Decorate each slice of bread with your choice of veggies.
 - Top with shredded mozzarella
 - Put on baking pan to toast on grill or fire. (Or try baking in a solar oven!)
- Raw version:
 - Spread each bread with a little cream cheese (helps veggies stick to bread)
 - Top with veggies.