



SMASHED CARROTS RECIPE!

Tools: Carrots, stove, pot, baking sheet, parchment paper, drinking glass, shredded cheese or parmesan, timer,

1. Boil the carrots until tender.



2. Check if done with a knife.



3.Line the baking sheet with parchment paper.



4.Place the boiled carrots onto the parchment paper.



5.Smash the carrots with a glass.



6. Top the smashed carrot with cheese of your choice.



7. Place the baking tray into the oven at 200 degrees.



8. Set a timer for 20 minutes.



9. Take the baking tray from the oven and let cool before touching the carrots.



Looks yummy! Do you want to try a bite?

