Parmesan and Herb Zucchini Sticks

**Ingredients from garden:**

| Zucchini - 6 | Oregano – 3 stalks | Thyme – 3 stalks |

**Other ingredients:**

| Parmesan - 20g | Cheddar cheese – 40g | Salt and pepper |

**Equipment needed:**

| Sharp knives | Chopping boards | Grater | Baking tray and paper |
| Spoon | Medium bowl | Tablespoon |

**Method:**

1. Preheat oven to 200°C.
2. Slice zucchini in half – lengthways.
3. Grate the cheeses and place in the bowl.
4. Remove the oregano leaves. Finely chop the leaves. Discard the stalk. Place into the bowl.
5. Remove the thyme leaves. Finely chop the leaves. Discard the stalk. Place into the bowl.
6. Line the baking tray with baking paper. Arrange the zucchini halves on they baking tray.
7. Combine the leaves and cheese with a sprinkle of salt and pepper.
8. Top each zucchini slice with 2-3 tablespoons of the cheese mix – spread evenly.
10. Turn onto grill for 5 minutes or until golden brown.

Focus keeper: _____________________________  Quiet Captain: _____________________________
Material Monitor: __________________________ Gate keeper: _____________________________