Stuffed Celery Sticks

Ingredients from our garden:

| 6 long celery sticks | Carrot – ½ | Parsley – small bunch |

Other ingredients:

| Cream cheese – ¼ cup | Sultanas – 2 tablespoons | Hummus – ¼ cup |

Equipment needed:

| Sharp knife | Peeler | Grater | Medium sized bowl |
| Spatula | Measuring cup – ¼ |

Method:

1. Take 6 celery sticks. Wash and trim the ends. Cut each stick into 8 pieces.
2. Peel and grate the carrot.
3. Measure a quarter of a cup of cream cheese and put into the medium sized bowl.
4. Place carrot into bowl with the cream cheese. Combine the two.
5. Chop the sultanas.
6. Finely chop the parsley.
7. Fill half the celery sticks with the carrot mixture and sprinkle with the chopped sultanas.
8. Fill the other half of the celery sticks with hummus and sprinkle the parsley.

Focus keeper: _______________________________
Quiet Captain: _____________________________
Material Monitor: _________________________