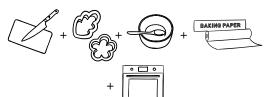




YOU WILL NEED:



Child safety - All use of knife and hot kitchen appliances must be done by an adult.

INGREDIENTS

TIGER TOAST:





COLOUR IN THE RECIPE AS YOU GO!



SPREAD VEGEMITE



X 1 CHEESE SLICE

CARROT LEAF BITES:



1 CUP GRATED CARROT



1/2 CUP WATER



4 TBSP OAT FLOUR



2 EGGS



1/2 CUP SHREDDED CHEESE

RAW SNACKS:



X 1 WATERMELON



HANDFUL BLUEBERRIES



X 1 MANDARIN

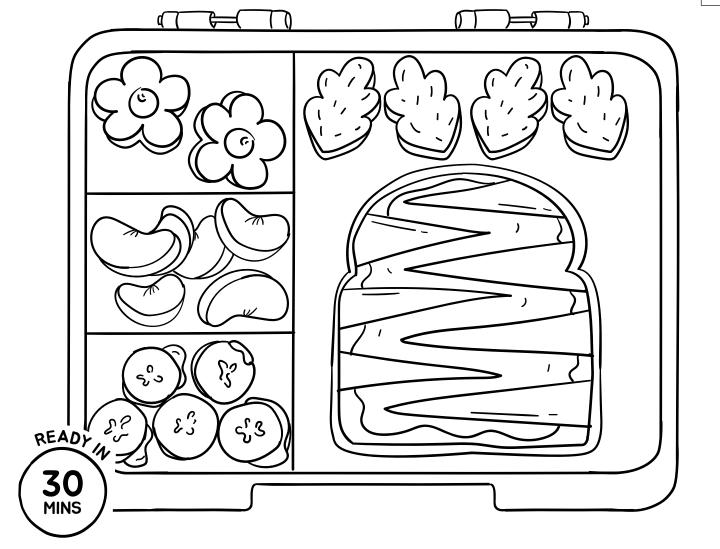


X 1 BANANA



SPREAD PEANUT BUTTER





DIY **** JUNGLE **RECIPE**

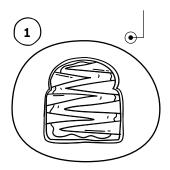


Handy Tip:

Don't let the cheese melt too much so the tiger stripes can stay

in place



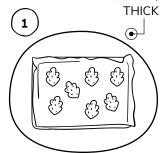


Put under the grill and cook until cheese has melted (about 3 minutes).



Preheat the oven to 180 degrees and line a tray with baking paper.

MAKE EACH LEAF AROUND 1/2 CM



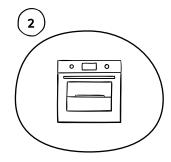
Using your cookie cutter, form leaf shapes of the mixture straight onto the prepared baking sheet.



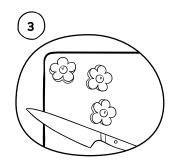
Using your flower cookie cutter, form flower shapes of the watermelon.

2 O

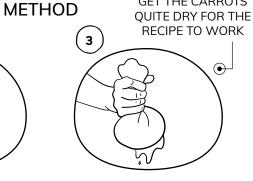
Mixed the carrot and water in a bowl, cover and microwave on high for 3 mins.



Bake for approx. 13 mins (until crispy on the sides).

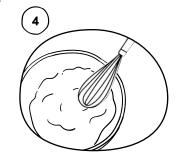


Cut blueberries in half and place them at the center of your watermelon flowers.

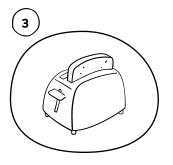


GET THE CARROTS

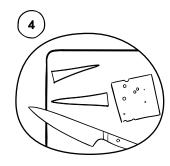
Drain the carrots and place them on a clean cloth / absorbent paper and squeeze out the liquid.



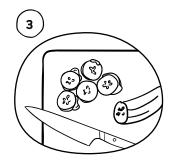
Place the carrots back in the bowl and mix with the remaining ingredients.



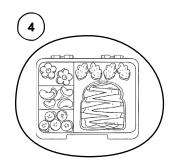
Toast the bread slice and spread vegemite on top.



With a kitchen knife cut long triangles on the cheese slice to create the tiger stripes, arrange them on top of the toast.



Slice the banana and spread peanut butter between slices creating small sandwiches.



Place all of your Jungle bento lunch items into your bento.