

*Taste is in our nature*



## Carrot sandwiches

*This sandwich filling is a family favourite at my place. I use my food processor to grate the carrots and cheese and it is ready in a flash.*

*To serve with pre-dinner drinks, I cut each sandwich into six and serve them with the filling showing. Make the filling thick and try not to flatten the sandwiches when you are removing the crusts and cutting them. I find an electric knife does a great job. There is no need to butter*

*the bread before adding the filling. Make it at least 1 cm thick.*

*Avoid multigrain bread as it makes it difficult to cut the sandwiches. I usually use light wholemeal bread.*

*The carrot filling is also good as a topper on water biscuits.*

### INGREDIENTS:

- 1 loaf fresh light wholemeal bread, sliced to sandwich thickness
- 3 cups grated, peeled carrot
- 2 tablespoons chopped parsley
- 2 tablespoons chopped chives
- 1½ cups grated tasty cheddar cheese
- ½ cup coleslaw dressing
- freshly ground black pepper

### DIRECTIONS:

Combine all ingredients with just enough coleslaw dressing to moisten and hold the mixture together.

Place a generous amount of filling on the bread, out to the crusts.

Top with another slice of bread.

Using a very sharp knife or electric knife to remove the crusts, cut each sandwich into six pieces.

Arrange on a platter with filling showing.

*Tassie carrots are simply more  
carrotty.*

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