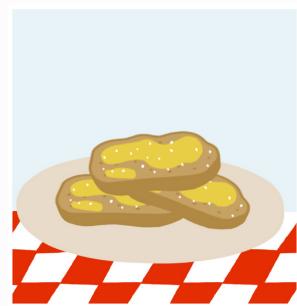




COOK ALONG RECIPE:

Garlic Bread



SHOPPING LIST

-  • Baguette sliced into 10 slices
-  • Olive Oil - 2 Tablespoons
-  • Parsley - 2 Tablespoons, minced
-  • Garlic - 4 cloves, diced
-  • Salt - as needed

PREP LIST

- Slice baguette
- Dice garlic
- Mince Parsley
- Measure out all ingredient.

FINE MOTOR SKILLS

-  • Spraying
-  • Brushing
-  • Sprinkling

1

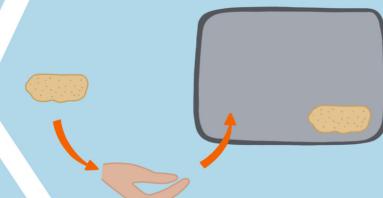
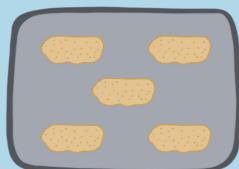
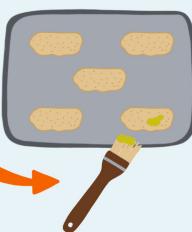
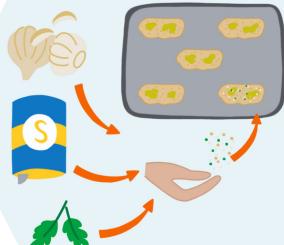
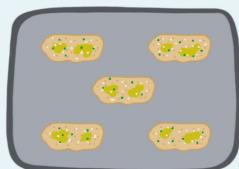
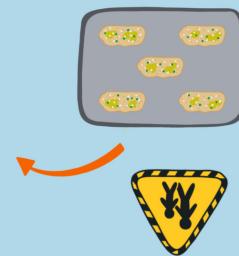
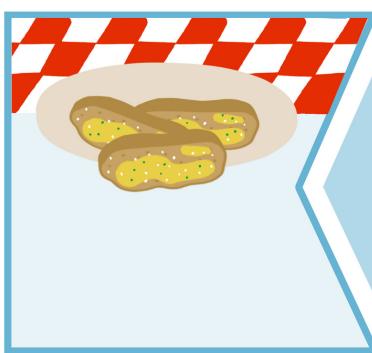
Preheat the oven to 400 degrees. Spray a sheet pan and lay out 10 slices of bread.

2

Use a pastry brush to coat each slice of bread generously with olive oil. Then sprinkle each slice with the parsley, salt and garlic.

3

Bake in the oven for 8 minutes until the bread is golden brown around the edge and the garlic is toasted.



Garlic Bread



Tools:

