



Roasted Parmesan Peas

Prep time: 5 minutes Makes 6 servings

Tools:

- Cheese grater
- Measure cups and spoons
- Bowl
- Baking tray

Ingredients:

- 3 cups of frozen or fresh peas
- 1 tbsp olive or avocado oil
- 1/2 cup Parmesan cheese

Directions:

- 1. Preheat the oven to 350 degrees F.
- 2. Thaw frozen peas or wash fresh peas. Children can assist in washing the peas.
- 3. Grate the Parmesan into smaller pieces.
- 4. In a bowl, mix peas, oil, and Parmesan together. Children can assist in adding ingredients and mixing the ingredients together.
- 5. Spread the mixture evenly on a baking tray, and bake for 20-30 minutes, or until peas beginto brown. Shake every 5-10 minutes.
- 6. Let cool for 10 minutes, and transfer to a paper towel or clean towel to soak up the excess oil.
- 7. Serve and enjoy!

