

Indian Carrot and Cheese Toast

A healthy and flavorful Indian twist on classic breakfast toast, featuring the sweetness of carrots, the richness of cheese, and a hint of garlic.



Breakfast Dish

Indian

15 min

Total time

Easy

Difficulty

320

kcal / serving

Ingredients

- 2 slices of bread
- 1 tbsp butter
- 1/2 cup grated carrots
- 1/4 cup grated cheese
- 1 clove garlic, minced

Steps

- 1 In a skillet, melt butter over medium heat.
- 2 Add minced garlic and grated carrots, sauté until carrots are slightly softened.
- 3 Toast bread slices until golden brown.
- 4 Top each slice with the carrot mixture and sprinkle with grated cheese.
- 5 Place the toasts under the broiler until the cheese is melted and bubbly.
- 6 Serve hot and enjoy!