Sweet Red Pepper

RAINBOW VEGETABLE SALAD

Makes approximately 10 child sized servings

INGREDIENTS

SUPPLIES

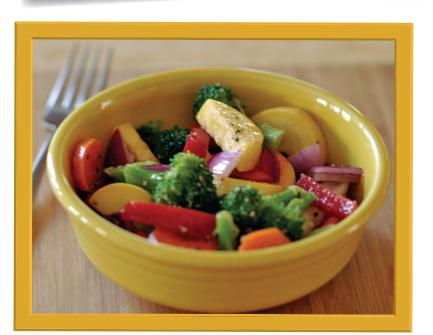
- 1 stalk broccoli, cut into 1" • 6 medium bowls pieces, (or 1 cup sugar snap
 - 1 large bowl
 - mixing spoon

• paring knife

- 1 cup cherry tomatoes, halved cutting board
- 2 carrots, cut into coins

peas)

- 1 yellow summer squash, cut into bite sized pieces (or 1 jicama, peeled and cut into 1/2" cubes)
- 1/4 of a purple onion, chopped
- 1 cup Italian dressing



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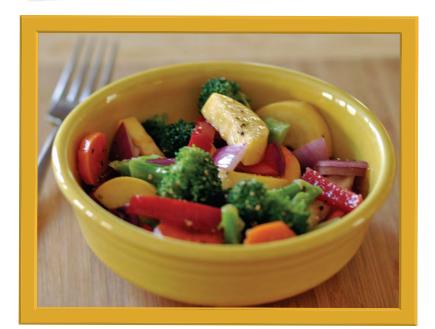
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- mixing spoon
- cutting board
- paring knife



NOTE TO GROWN-UPS

The salad will need at least 1 hour to marinate. You may want to cut the vegetables into appropriate pieces before inviting your child to join you.

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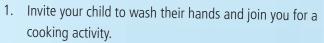
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DIRECTIONS

- 1. Invite your child to wash their hands and join you for a cooking activity.
- 2. Tell your child they will be making a rainbow salad.
- 3. Ask them to place each vegetable in the large bowl.
- 4. Measure and add the Italian dressing to the vegetables.
- 5. Stir until all ingredients are well combined.
- 6. Refrigerate for at least 1 hour.
- 7. Before serving, stir again.
- 8. Eat and enjoy!

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