














Recipe For: Turkey & Blue Cheese Salad!








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Grocery List:

Ingredients:






-  1 Cup Cherry Tomatoes (Halved)
-  1 Celery Stalk (Chopped)
-  ¼ Cup Chopped Red Onion
-  8 Oz. Cubed Cooked Turkey
-  2 Oz. Blue Cheese (Crumbled)
-  1 (8oz.) Bag Mixed Salad
-  1 (15.5) Oz. Can Garbanzo Beans
-  1/3 Cup Ranch Dressing
-  ½ Tsp Cracked Pepper
-  ½ Cup Roasted Almonds
-  ½ Cup Seasoned Croutons

Inventory:

-  Large Zip Lock Bag
-  Large Salad Bowl
-  Salad Forks
-  Measuring Spoons
-  Measuring Cup
-  Scale
-  Knife

-  = Adult needs to help!
-  = Kitcheneer approved activity!

Cooking Directions:

-  Rinse and drain Garbanzo Beans
-  In large zip lock bag, add Mixed Salad, Cherry Tomatoes, Celery, Red Onion, Blue Cheese, Almonds, Garbanzo Beans and Turkey
-  Pour Dressing over the salad and SHAKE IT UP! DANCE DANCE DANCE!
-  Pour the salad into a large salad bowl.
-  Top with Croutons, sprinkle on pepper & serve!

eat smart, be smart!