Calling all "FUTURE CHEFS"

WE'RE LOOKING FOR YOUR FAVORITE HEALTHY SALAD RECIPE!
Open to 3rd - 5th graders



Tips to be a Finalist for the Culinary Competition

Do you want to win an award in the Culinary Competition? Here are some tips that may help!

- <u>Be original</u>. You don't have to be like everyone else. We can only have so many Taco Salad recipes. Don't misunderstand--it's a great salad--it's just done very frequently. Consider putting a new twist on a favorite salad instead.
- 2. <u>Be creative</u>. A student once submitted a recipe for "incredible spinach cookies!" Sounds terrible, but they were actually great! Don't TRY to be too weird, but we love to see recipes that are different!
- 3. Don't do recipes that are too easy or too complicated.
- 4. This <u>doesn't</u> have to be your own, original recipe. You can get them off the internet or anywhere, but try to alter it slightly to make it your own!
- 5. SORRY, but only <u>ONE</u> student can make the recipe at the competition.
- 6. We are looking for <u>healthy</u> salad recipes; so, try to have recipes that don't have a lot of sugar or fat in them.
- 7. At the main competition, the judges will consider 5 criteria:
 - *Originality
 - *Ease of Preparation
 - *Healthy Attributes
 - *Kid-Friendliness
 - *Plate Presentation

The use of one or more of the following ingredients will earn bonus points in the judging:

Black Beans; Kidney Beans; Chicken; Dried Herbs or Spices; Sweet Potatoes; Strawberries; Spinach; Tortillas; or Turkey.

At the competiton, please bring all food cooked, sliced, diced, etc. and ready to assemble. You will need enough ingredients to make 12 servings. The judges will sample a small taste.

We will provide small paper plates and napkins for you to provide a sample for the judges.

GOOD LUCK AND HAVE SOME FUN!!



Name:	School:
Prep Time:	
Cook Time:	
Feeds How Many/Yield:	
Serving/Portion Size:	
Ingredients	
Item	Amount

Recipe Name

Directions
