MAY - MYSTERIES OF THE PEA POD

Nibble with Willow-For Parents

Goal: Explore peas and green beans in family meals

Watch Willow's
Spring Animation!

RECIPE: Snap Pea, Green Bean & Mint Salad

Activities to Do With Your Child:

- Shop for green beans and peas together.
- Make the salad together.
- Watch the "Willow's Spring Adventure" Cartoon

More Ways Children Can Help:

- Wash veggies
- Set the table
- Press minute buttons on the microwave to cook the snap peas.

Nurture Your Child's Curiosity for Food:

- Can you count the peas in the pod?
- What color are the peas? Green
- What shape are the peas? Round
- Can you smell the mint? What does it smell like?

TIPS FOR PARENTS

INVITE YOUR CHILD TO THE KITCHEN

Watching you cook will expose your child to a world of aromas, sounds, and tastes, to increase enjoyment of healthy eating.

Prepare for Family Cooking!

- Keep a chair or step stool for young helpers to reach the counter or the stove for a supervised stir.
- Don't stress about some initial mess; it is part of the process. With practice, cooking with your child becomes quicker, less messy and more fun.

Teach your Child the Finger Play:
Five Fat Peas, in a pea pod pressed,

(Children hold hand in a fist)

One grew, two grew, and so did all the rest.

(Put fingers up one by one)

They grew and grew and did not stop,

(Raise hand in the air very slowly)

Until one day the pod went POP!

(Children clap hands together)

SNAP PEA, GREENBEAN & MINTSALAD





INGREDIENTS

1/2 pound Snap Peas 1/3 pound Green Beans

1/2 bunch Mint
3 tablespoons Olive Oil
1 Lemon
* Salt to taste

1 ADULT & CHILD

Help REMOVE the strip of membrane down the side of the snap peas.

2 ADULT & CHILD

Help SNAP the ends off the green beans.

3 ADULT

Place the snap peas and green beans on a dish and cover with paper towel in a microwave. COOK for 2—3 minutes, or until they are tender. COOL.

4 CHILD

Help CUT the beans and peas in half with a table knife.

5 CHILD

Help REMOVE the mint leaves from the stems. DISCARD the stems and CHOP the leaves roughly with a table knife.

6 ADULT

CUT the lemon in half, remove seeds.

7 CHILD

Help MEASURE the olive oil into a small bowl or cup. SQUEEZE the lemon into the olive oil. WHISK together until well-blended. ADD salt to taste, WHISKING to blend evenly.

8 ADULT

ADD the cut veggies and mint to a serving bowl.

9 CHILD

POUR the lemon juice mixture over the veggies and mint in the bowl. TOSS well, NIBBLE and ENJOY!



Prep Time: 10 minutes **Cook Time:** 2-3 minutes Makes 4 servings

Note: Children should use plastic or table knife for all child steps that require cutting/chopping.