NOVEMBER - FALL HARVEST LEAVES

"Nibble with Willow" at Home

Goal: Explore ways to eat leafy greens like kale in family meals.

Watch Willow on

YouTube

RECIPE: Kale Salad

Activities to do with your child:

- Follow the strategies of our handout: "Preschool Kitchen Helpers.
- "Shop for leafy greens together: spinach, kale, collards or Swiss chard.
- Wash the leafy greens together.
- Make a salad together with leafy greens.
- Watch <u>Fall Is Here</u>, <u>But Where Is Willow?</u>
 YouTube video.

Nurture Your Child's Curiosity for Food:

- Compare the kale and lemon.
- Which one is yellow?
- Which one is green?
- Which one is heavier/lighter?
- How do they feel? Which one is bumpier?
 Harder? Which one is soft and flexible?
- Say "1,2,3 Nibble!" and then taste the new food together

TIPS FOR PARENTS

Invite your child to the Kitchen

• Cooking together exposes your child to a world of aromas, sounds, and tastes, to increase their enjoyment of healthy foods.

Prepare for Family Cooking!

- Keep a chair or step stool for young helpers to reach the counter or the stove.
- Remove any sharp knives or other tools not in use.

Cooking with Little Helpers

 Follow our guidelines in the handout 'Preschool Kitchen Helpers'



KALE SALAD

INGREDIENTS

1 bunch Kale 1 Lemon 3 tablespoons Olive Oil

Coarse Sea Salt, to taste

1 2-inch piece Parmesan Cheese or 1/4 cup

pre-grated cheese

Optional: 1/3 cup of whole, unsalted

Almonds

1 ADULT

SLICE the kale leaves into very, very thin ribbons and PLACE in the bowl.

2 ADULT & CHILD

CUT the lemon in half and remove seeds. Help SQUEEZE the juice from the lemon into the bowl.

3 CHILD

Help MEASURE and DRIZZLE the olive oil over the salad. MIX well.

4 & CHILD

SEASON to taste with salt.

5 ADULT

TOSS the ingredients very thoroughly. (Children can use clean hands for this!)

6 ADULT & CHILD

Help GRATE the cheese finely over the top of the salad and SERVE. (Note: if you prefer the kale leaves more tender and many characters of the drawing

and more absorption of the dressing, allow salad to sit for 30-60 minutes before serving) NIBBLE and ENJOY!

7 ADULT & CHILD

Optional: Help MEASURE the almonds and adult CHOPS them. ADD to the bowl.



Prep Time: 10 minutes Makes 6-8 portions