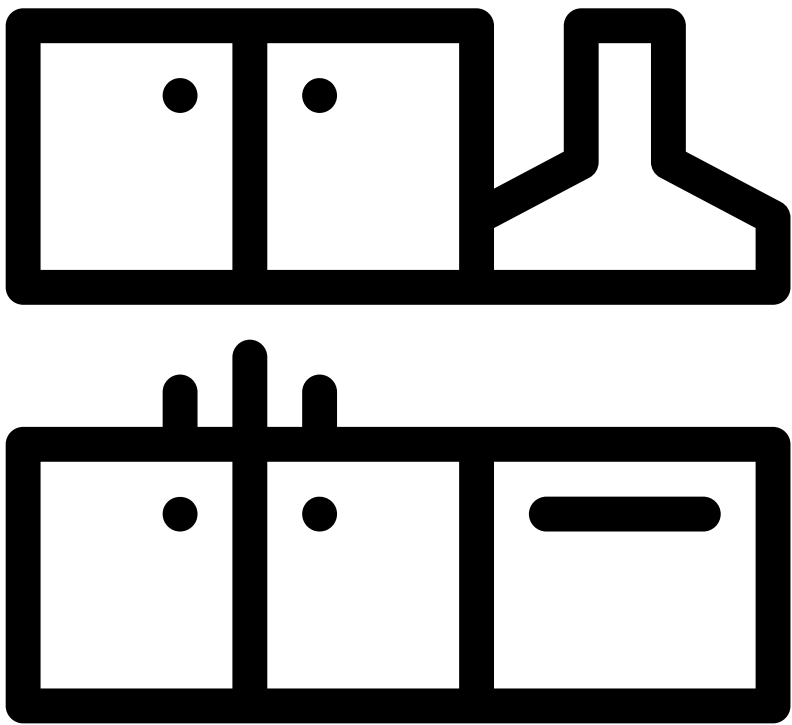


# Susie's Kitchen Culinary Camp

MENU

Morning Snack  
Lunch Entree  
Afternoon Snack



Mon

**Day 1: Mexico Munchies**

Bread Pudding  
Chicken Street Tacos with Cilantro Lime Rice  
Churros con Chocolate



Tue

**Day 2: Chinese Cravings**

Scallion Pancakes  
Pork Rice Bowl with Smocked Cucumbers  
Garlic Noodles



Wed

**Day 3: Scrumptious Salvadorian**

Fried Plantains with Sour Cream  
Pans con Pollo y Elotes Locos  
Riguas



Thu

**Day 4: Vibrant Vietnamese**

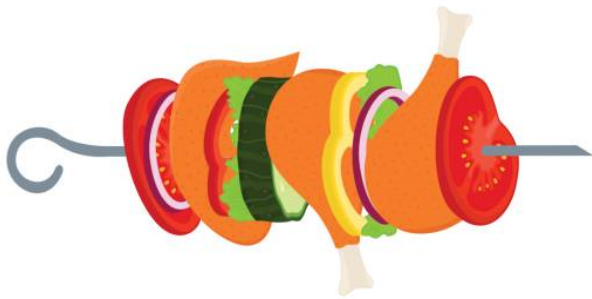
Tapioca Pudding  
Spring Rolls with Peanut Sauce  
Exotic Fruit



Fri

**Day 5: Groovy Greek**

Hummus + Vegetables  
Chicken & Veggie Kabobs with Tzatziki Sauce  
Falafel



At Susie's Kitchen, campers will work hands-on to prepare nutritious and delicious food. Recipes focus on International Cuisine to enhance nutrition knowledge on the benefits of key food components for each cuisine day. **Please be aware that foods used in the kitchen may contain or come into contact with common allergens such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, sesame, fish or shellfish.** Please inform Dr. Hernandez of any food allergies. \*Vegetable or Tofu options available for lunch entrees