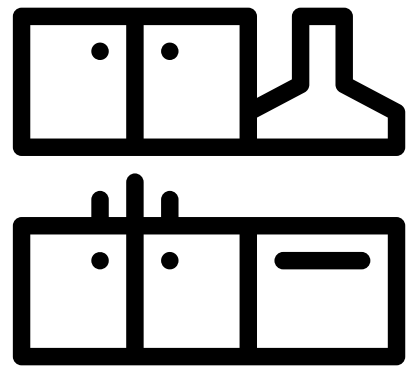


International Cuisine

Susie's Kitchen Culinary Camp



MENU

Morning Snack
Lunch Entree
Afternoon Snack

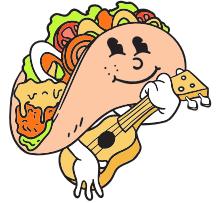
Mon

Day 1: Mexico Munchies

Mexican Molettes

Chicken Street Tacos with Cilantro Lime Rice

Churros



Tue

Day 2: Chinese Cravings

Sesame Rice Balls

Pork Rice Bowl with Smoked Cucumbers

Garlic Noodles



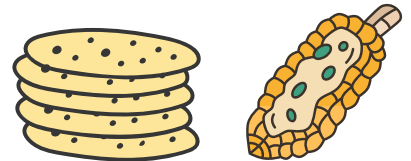
Wed

Day 3: Scrumptious Salvadorian

Fried Plantains & Fresco de Chan

Pupusas & Elote Loco

Chocobananos



Thu

Day 4: Groovy Greek

Hummus + Vegetables

Chicken & Veggie Kabobs with Taziki Basmati Rice

Greek Yogurt Parfait



Fri

Day 5: Vibrant Vietnamese

Bánh Kẹp Lá Dứa (Pandan Waffle)

Spring Rolls with Peanut Sauce

Exotically Delicious Fruit



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 or dietary restrictions.** *Vegetable or Tofu options available for lunch entrees