

Year 6 Recipes

Dressings:

- Put all ingredients in a jar and shake well.
- Will keep in the fridge for 3 weeks.

Asian Sesame

2 tbspns cider vinegar 1 tbspn honey 2 tbspn sesame oil 1/3 cup olive oil pinch salt 1/4 tspn garlic powder

½ tspn pepper

Honey Mustard

2 tbspn honey
2 tbspn Dijon mustard
2 tbspn white vinegar

1/4 cup olive oil
pinch salt
1/2 tspn pepper

Classic Vinaigrette

2 tbspns red wine
vinegar
2 tspn Dijon mustard
1/3 cup olive oil
pinch salt
½ tspn pepper

Cocoa and coconut bliss balls:

90g rolled oats (replace with flaxseed for GF)
2 tbspns cocoa
12 pitted fresh dates
80g desiccated coconut
2 tbspns pure maple syrup
garnish of your choice

(freeze dried berries, desiccated coconut, toasted coconut, crushed nuts, goji berries, toasted sesame seeds)

- 1. Place oats (or ground flaxseeds), cocoa powder, dates, coconut and maple syrup in a blender and process until almost smooth and well combined
- 2. Remove the mixture from the blender being careful not to cut yourself on the blade
- 3. Roll into balls and roll the balls in garnish of your choice
- 4. Place in the fridge for 1 hour or until set
- 5. Will store in an airtight container in the fridge for up to two weeks.

Toasted coconut and sesame seeds:

- place a thin layer of coconut or sesame seeds on a baking sheet
- for coconut: bake at 160° for 8 minutes
- for sesame seeds bake at 160° for 20 minutes



Jar Assembly Tips:

- 1. Put the dressing in first (see recipes on other side)
- 2. Add hearty bits next (they will marinate in the dressing, not such a bad thing!)
- 3. Add any grains
- 4. Add extra proteins
- 5. Add lighter bits next
- 6. Add greens
- 7. They will keep for three days in the fridge
- 8. Don't forget to take a fork to eat it with!

2. Hearty Bits:

- Diced capsicum
- Chopped green beans
- Edamame
- Drained chick peas
- Drained tinned beans
- Diced carrot
- Sliced radishes
- Shredded cabbage

3. Grains:

- Ouinoa
- Brown rice
- Cous cous
- Pasta or rice noodles

4. Extra Proteins:

- Cooked chicken
- Tuna

5. Lighter Bits:

- Pumpkin seeds
- Sprouts
- Tomatoes
- Red onion
- Corn
- peas
- Broccoli
- Nuts (not for school!)
- Diced cucumber
- Chopped snow peas
- Olives
- Baby bocconcini
- Roasted beetroot
- Roasted sweet potato
- Cauliflower

6. Greens:

- spinach
- rocket
- shredded cos lettuce
- shredded ice berg lettuce
- mixed leaves

