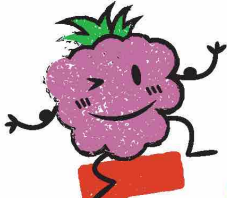




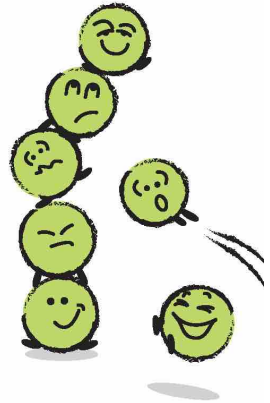
Holiday Inn



FOOD



ART



with

leesamantha

Kids stay & eat
FREE

Holiday Inn is on a mission to make food both fun and nutritious so we created these how-to guides to encourage parents and kids to be creative with food. Your kids can also enjoy our delicious new Kids Menu at Holiday Inn Hotels & Resorts around Asia, Middle East and Africa, designed in partnership with Nutrition Australia, so you can rest assured that your kids are eating well when you stay with us.

GRABBY CRABBY

(DIY LETTUCE CUP)



Difficulty level:
Can be done in a pinch

INGREDIENTS

Crab's body

- Vermicelli noodles, cooked
- Iceberg lettuce leaves (whole leaf)

The beach

- Mince (made of cooked chicken mince, garlic, spring onion, carrot, zucchini, soy sauce, lime juice, oyster sauce)
- Unsalted peanuts, dry toasted (optional)

Sprinkled on the beach or presented at the side

- Chilli, seedless and cut to 1cm rounds (optional)
- Coriander leaves

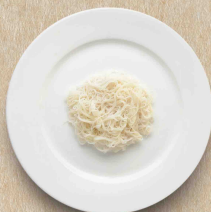
ADDITIONAL INGREDIENTS

- Cucumber or zucchini
- Carrot strips

Original Recipes Created in Partnership with Nutrition Australia.
www.nutritionaustralia.org.

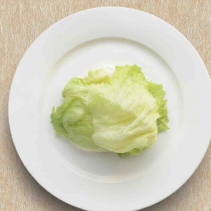
Kids should be fully supervised by an adult at all times in the kitchen and should never handle anything hot or use any sharp instruments.

Find more exciting dishes on our Kids Eat Free menu at all Holiday Inn® Hotels and Resorts: www.holidayinn.com



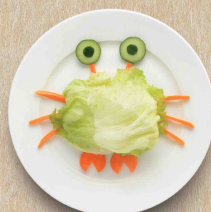
STEP 1

Curl the cooked Vermicelli into a neat mound in the middle of your plate – this is the start of our crab's body.



STEP 2

Choose the crunchiest iceberg lettuce leaves you can find, layering two to three on top to hide the Vermicelli noodles.



STEP 3

Very carefully cut eight thin strips of carrot and position three to poke out of each side of the crab's body. Add two small pieces of carrot underneath the crab to create his claws.

For the eyes, cut a small piece of dark green cucumber or zucchini skin to use for the pupils, setting this in the middle of a bigger piece. Create his eye stalks with the two remaining strips of carrot.



STEP 4

Make a smiling mouth by cutting a small round of zucchini or cucumber in half. Sprinkle the mince mixture beneath the crab to create a sandy beach.