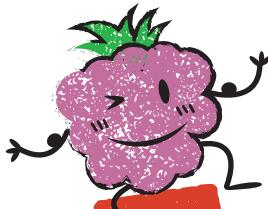




Holiday Inn®



# FOOD



# ART

with  
Lee Samantha



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.

# SQUIGGLY SHEEP

(SPAGHETTI BOLOGNESE)

**Difficulty level:**  
Artist in training

## INGREDIENTS

### The sheep's woolly body

- Wholemeal spaghetti, cooked

### Mixed with the sheep's body and to act as the sheep's field

- Mince (made of brown onion, garlic, minced meat of your choice, carrot, zucchini, celery, capsicum, diced tomato, canned, brown lentils and tomato paste)

## ADDITIONAL INGREDIENTS

### For eyes, ears and legs

- Zucchini

### For the face

- Slice of parmesan



Original Recipes Created in  
Partnership with Nutrition Australia.  
[www.nutritionaustralia.org](http://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.



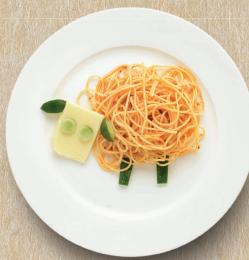
## STEP 1

Bunch up your cooked spaghetti to form a loose mound in the middle of your plate to create the sheep's woolly body, slightly to the right.



## STEP 2

Place a rectangular slice of parmesan cheese at either the left or right side of his spaghetti body to form the face.



## STEP 3

Carefully cut round pieces of zucchini for your sheep's big eyes. Lay two of these on the cheesy face and two shorter pieces to the top left and right corners of his face for his ears.



## STEP 4

Give your sheep big brown eyes by placing a lentil in the middle of each of his eyes. Place the mince sauce and sprinkle grated parmesan cheese along the bottom of your plate, giving your sheep a field to play in. Give him a healthy parsley snack to munch on! Baaahh!