

Just Imagine Recipes

KIDSNIGHTINBOX.COM

TOOLS FOR ALL RECIPES

- Paring knife
- Cutting board
- Small frying pan
- Spatula

HINT

Drizzle your apple with lemon juice to preserve the color and prevent your bunny from turning brown!



***Disclaimer: Adult supervision is highly recommended when using the knife and stove top.**

HOT AIR BALLOON ADVENTURE SANDWICH

PREP: 10-12 MIN

TOTAL: 15-20 MIN



INGREDIENTS

- 1/2 cup strawberries, sliced in bite-size pieces
- 1/2 cup tangerines, peeled and sliced in bite-size pieces
- 1/2 cup bananas, sliced in bite-size pieces
- 1/2 cup green grapes, sliced
- 1/2 cup blueberries
- 1/2 cup purple grapes, sliced in bite-size pieces
- 1 green apple
- 1/2 tbsp butter
- 4 slices whole grain bread (GF option: GF bread)
- 2-4 slices thinly sliced turkey breast
- 2 slices provolone cheese
- 4 peppercorns

DIRECTIONS

Alright friends let's get started by cutting our fruit to create the hot air balloon. Using a knife and cutting board, help your little one(s) slice the fruit. Set aside. To make the bunny face and ears, help your little one(s) form a circle and two ears with a paring knife. To create the ropes leading up to the balloon, cut thin slices of apple.

Heat a small frying pan over medium heat. Add a sliver of butter and a piece of bread to the pan. Top the bread with turkey, cheese and another slice of bread to create a sandwich. Cook the sandwich on each side for 3-5 minutes until the bread turns golden, adding more butter if necessary. If your little one is old enough, have him or her help assemble and flip the sandwich. Repeat with the remaining bread, turkey and cheese. When the sandwiches are done, cut them into rectangles.

Now onto my favorite part – the assembling! Have your little one(s) help form the balloon and the bunny, using two peppercorns for eyes. Place the bread at the bottom and enjoy!

