





Hi friends! I'm Marina from Marina Makes (marinamakesblog.com). Today, we are being reminded of the people, places and things we're grateful for by making a tree out of some delicious foods. As you assemble your gratitude trees, I encourage you to shout out the things you're thankful for - try to list one thing for each leaf on your tree? I hope you enjoy cooking and eating!

Adults: as always, I encourage you to involve your little one(s) in the process of cooking, whether you have them stir, chop or just taste test. The directions include specific ways that your little one(s) can help out. I hope you have fun cooking together! I'd love to see how your food turns out, so please feel free to share pictures on social media. Don't forget to use the hashtag **#marinamakeseats**. Happy eating!

GRATEFUL HEARTS RECIPE

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TOOLS

- Cutting board
- Knife

HINT

If you don't feel like having mini sandwiches, make leaves out of fruit, or any other food you like!

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

TASTY GRATITUDE TREE

PREP: **7-10 MIN** Total: **7-10 MIN**



INGREDIENTS

- 6-7 slices of whole grain bread (GF option: GF loaf of bread cut into slices)
- 2-3 slices of turkey
 breast deli meat
 (vegetarian option:
 feel free to leave the
 meat out)

DIRECTIONS

- 1-2 slices of provolone cheese
- 1/4 cup of cranberry sauce
- 2 pretzel rods
- 1 small stalk of celery, thinly sliced
- 1/4 cup of grapes
- 1/4 cup of blueberries

Alright, let's get started! First, using a knife, have your little one(s) help cut leaves out of the bread. Try to make enough leaves to make a couple of mini sandwiches. Once you've finished that, have your little one(s) top your bread slices with turkey, cheese and a little bit of cranberry sauce.

Here comes the fun part assembling the tree! Have your little one(s) get creative with assembling the tree. Use the pretzels as the trunk, celery as the grass and grapes and blueberries as texture among the leaves.