Fruit & Vegetable Kebabs

You will need -

Colander - for washing and draining fruit & vegetables

Chopping Board

Knife and/or Kitchen Scissors

Skewers (wooden or metal)

Bowl - for your food waste

Ingredients -

Flavouring -

(you can use any you like, remember to choose lots of different colours, & have a go at trying something new)

Bell Pepper

Ground Cinnamon

Mushrooms Broccoli

Baby Tomatoes

Apples

Bananas

All fruit and vegetables whether tinned, frozen or fresh, count towards your 5-a-day

Getting Started -

Make sure you have -

- All the ingredients and equipment you are using ready and to hand
- A clean and clear workspace
- Washed and drained your ingredients

Get ready to start by -

- Removing any jewellery or watches
- Tying hair back
- Rolling up sleeves
- Wearing an apron
- Washing hands







Fruit & Vegetable Kebabs

Method -

- 1. On a chopping board use the bridge hold to cut a bell pepper in half
- 2. Remove the stork and seeds and place in your food waste bowl (keep the seeds to plant later)
- 3. Place half the pepper flat side down and using the claw grip chop into sections. Alternatively, you could use your kitchen scissors to cut. Make sure they are not too small as you will need to be able to add to your skewer
- 4. Use the bridge hold to cut your mushrooms into quarters
- 5. Rip off one of the storks of broccoli and rip or use a claw grip to cut into sections
- 6. Repeat step 1 with an apple, continue to use the bridge hold to chop in half and half again
- 7. Remove the core using the claw grip to cut away
- 8. Sprinkle some ground cinnamon onto your apple slices to add flavour
- 9. Peel a banana and use the claw grip to cut into slices
- 10. Start to add your fruits and vegetables to your skewer, layer as your like, trying to mix flavours, textures and colours

Notes -

Can be eaten raw or cooked - on a BBQ or under a grill
If not eating immediately cover and refrigerate - eat within a day



Find more recipe cards and cook-a-long videos at - www.healthyschoolscp.org.uk/healthy-eating/foodsmartforthehafprogramme