

2020



EDIBLE

SPRING/SUMMER

PARTNERS FOR EDUCATION,
AGRICULTURE & SUSTAINABILITY

RECIPES/ACTIVITIES

MISCELLANEOUS MONDAY

SNACKY TUESDAY

GARDEN FRESH WEDNESDAY

BAKING THURSDAY

COOL SWEETS FRIDAY

Start your week and your day right by making some homemade jam for breakfast!

Power through your day with these no-bake raspberry peanut butter granola bars (or try these no-bake blueberry almond oatmeal bars)!

Taste the rainbow with these rainbow veggie kabobs served with edamame hummus.

Want the perfect way to brighten your day? Try these homemade soft pretzles!

Use a variety of fruits and veggies to find your favorite smoothie combination!

Get cozy today and brew this dandelion tea.

Hey all you cool cats and kittens, make your very own Lion Veggie Tray with homemade hummus.

Make this fun spin on a caprese salad with fresh tomatoes and basil from the garden.

Having a BBQ? Try these Cauliflower Tots as the perfect side dish.

Fresh basil from your garden is the final ingredient for these Basil Lemon Popsicles.

One of Chef Caralee's favorites: home pesto with basil from your garden! Then freeze leftovers in an ice tray for perfect future serving sizes.

Make your own version of this classic with fresh fruit: Rainbow Fruit Roll-Ups!

Try this refreshing and season watermelon and peach summer salad.

Play with your food and make salt dough creatures.

Healthy and delicious: frozen greek yogurt bites!

Is it movie night again?! Make some homemade pizza dough and pizza sauce for a special evening.

Cool off with these neat ice decorations.

You can never have too many rainbows, so enjoy this radish rainbow slaw.

Make delicious naan bread with Chef Caralee!

In Austin, we make DESSERT TACOS (crepes and fruit).

Make natural dyes, need we say more?

We can eat these all day every day: roasted chickpeas.

Your belly will thank you for this summer squash slaw.

If you love veggies, then you'll love these extra-corny Cornbread Muffins.

The perfect end to a perfect month, homemade peach sorbet.