

Cooking with Gate

Create a simple, delicious, healthy meal while learning kitchen safety, food prep tips and how to set a table for company. We're excited to get cooking (and eating) with you!

Menu

Appetizer:

Charcuterie Plate

Olives, Cheese and Grapes

Salad Bowl

*Romain Lettuce, Croutons, Tomatoes, Cucumbers and Dressing**

Entree:

Rotisserie Style Chicken

with Steamed Green Beans and Steamed Seasoned Potatoes

Mocktail Hour:

Summer Squeeze Mocktail

Lemon/Lime Sparkling Water, Mixed Berry Juice, Orange Slice

Dessert:

Simple Strawberry Cake

Strawberries, Whipped Cream and Graham Cracker Crust

Want to cook along? Or just save it for later? Here's what you'll need:
(Feel free to substitute any item(s) for something you prefer or to accommodate allergies.
Just for reference, in parentheses we'll have listed beside each ingredient what we'll be using in the video)

Charcuterie Plate

- Olives, 1 Jar or Can, Leave whole (green pimento stuffed)
- Cubed Cheese, Half a block if not pre-cubed, Half a bag if pre-cubed (pepperjack)
- Grapes, Small handful (green)

Salad Bowl

- Romaine Lettuce, 1 Head (not pre-shredded, 1 full bag if pre-shredded)
- Croutons , 1-1/2 Cup (Italian Seasoned)
- Tomatoes, 1/2 Cup (Cherry)
- Cucumbers, 1/2 Cup
- Dressing, Amount is up to personal preference (Balsamic Vinaigrette)

Entree and Sides

- Rotisserie Chicken, Fresh and Store bought (can be found in most grocery stores)
- Green Beans, 1 bag of Steam-able (can be found bagged and fresh in the produce section or can found in frozen section)
- Seasoned Potatoes, 1 bag of Steam-able

Mocktail

- Lemon/Lime Sparkling Water, 1 Cup (Perrier brand, can be bought as a single bottle)
- Mixed Berry Juice, 1/2 Cup (Any brand is fine)
- Orange Slice for garnish

Dessert

- Fresh Strawberries, 1 carton (any brand is fine, be sure they're de-stemmed!)
- Cool Whip, 2 containers
- Graham Crackers, 1 1/2 sleeves