



# ShopRite



## KIDZ COOK

### Recipe of the Week!

**TAKE ONE HOME AND TRY IT YOURSELF!**

#### Rainbow Cups with Homemade Whipped Cream

##### Ingredients

- 1 pound strawberries
- 1 pint blueberries
- 1 pineapple
- 6 clementines
- 1 cup green grapes
- 8 ounces heavy whipping Cream
- 1/4 cup Sugar
- 1 teaspoon vanilla

##### Fruit Preparation:

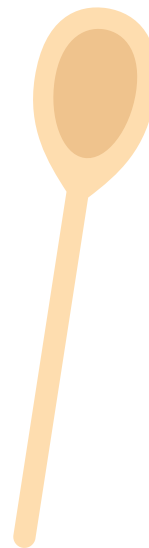
1. Wash and cut strawberries into slices
2. Wash blueberries
3. Peel and cut pineapple into small chunks
4. Peel clementines and cut into small pieces
5. Wash and cut grapes into quarters

##### Instructions for Homemade Whipped Cream:

1. Pour 8oz of heavy cream into a cold metal bowl
2. Add 1/4 cup sugar
3. Add 1 teaspoon vanilla
4. Using a handheld mixer, mix until it reaches a whipped cream consistency

**Note:** When mixing cream, make sure not to mix too much; it will turn into sweet butter.

**Assemble ingredients in cup. Alternate fruit layers with layers of whipped cream.**





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#### Pride Spaghetti

##### Ingredients

- 1 pound spaghetti (can be whole wheat and/or gluten free if needed)
- 1/4 cup olive oil
- 6 cloves of fresh garlic
- 6 different colored food coloring options
- 6 quart ziplock bags

##### Directions

1. Boil 4 quarts of water
2. Once water is boiling, add the spaghetti
3. Cook for 8 minutes
4. Drain spaghetti and let cool
5. While spaghetti is cooling, chop the cloves of garlic
6. Sauté garlic in pan with 1 teaspoon olive oil and let cool
7. Evenly distribute the cooled spaghetti into the 6 ziplock bags
8. Evenly distribute the cooked garlic and remaining oil to each bag
9. For each bag, add a splash of one single color. Close the bag and mix together.  
You should now have 6 bags, each of a different color.
10. Remove the spaghetti from each bag into a large mixing bowl and mix together.

