



Holiday Inn is on a mission to make food both fun and nutritious so we created these how-to guides to encourage parents and kids to be creative with food. Your kids can also enjoy our delicious new Kids Menu at Holiday Inn Hotels & Resorts around Asia, Middle East and Africa, designed in partnership with Nutrition Australia, so you can rest assured that your kids are eating well when you stay with us.







STEP 1

Place thin cucumber slices at the bottom of the plate to create the forest for the panda family.

Difficulty level: Sushi master

INGREDIENTS

For the sushi roll

 Sushi rolls (made of sushi rice, rice vinegar, nori sheets, mayonnaise, cucumber, avocado and poached chicken)

The sun

• Carrot

Colourful forest

- · Cucumber, thinly sliced
- · Capsicum red, thinly sliced
- · Capsicum yellow, thinly sliced

Presented at the side

Low sodium soy sauce



STEP 2

Carefully cut a carrot sun - complete with rays - and let it shine brightly at the top left corner of the plate.

Using pre-prepared sushi rolls, cut into 2-2.5 cm pieces as the base to start creating the panda faces.

Arrange your pandas however you like – in a line, a group or in each corner of their cucumber forest.



STEP 3

Give your tiny pandas eyes, ears and a nose by arranging carefully cut small pieces of nori sheets on each. Maybe try giving each a different expression – happy, surprised, laughing – it's up to you!



Original Recipes Created in Partnership with Nutrition Australia. www.nutritionaustralia.org.

Kids should be fully supervised by an adult at all times in the kitchen and should never handle anything hot or use any sharp instruments.



STEP 4

Finish your pandas' forest with long, thin slices of yellow and red capsicum and a small bowl of low sodium soy sauce!

