# radedish #CookTogether FAMILY DINNER PARTY

Join Raddish families from all across the country on April 29<sup>th</sup> to **cook** and **eat** together! Gather friends, family, and neighbors and host your very own Family Dinner Taco Party! And join us digitally too: we'll be livestreaming our own taco party in our Facebook Group!



#### On the Menu: Tomato Salsa, Confetti Corn Salad, Tacos, and Guacamole!

At Raddish, we believe in the power of food to bring families together, to build communities, to expand conversation, and to strengthen relationships. Thanks for sharing in our mission!

### \*CookTogether FAMILY DINNER PARTY PLAN

# Shopping List 🗹

This list serves 4-6. You'll need to adjust quantities to feed larger groups.

#### **Recipe Ingredients**

- □ 4 tomatoes
- □ 3 green onions
- □ I bunch cilantro
- 🗆 l lime
- □ I Tbsp oil
- □ salt & pepper
- □ I red pepper
- □ I can corn
- □ I can black beans
- □ 3 tsp cumin
- □ I Ib lean ground beef

- □ I Tbsp chili powder
- □ I package corn or flour tortillas
- □ 2 ripe avocados

#### Other

- □ Beverages of your choice
- □ Plates and utensils
- □ Table decor
- □ Taco toppings such as sour cream, cheese, and chopped lettuce
- Optional sides such as chips, rice, and dessert

#### To-Do Checklist 🗹

- Determine location (your house, school, church, neighbor's, etc.)
- □ Send invitations (page 3) and collect RSVPs
- □ Shop for all ingredients and gather materials and tools
- □ Print recipes (page 4) for each guest
- Decorate and set tables
- □ Print and cut Table Talk cards and photo props (pages 5 and 6)
- □ Set up prep stations for each group
- □ Cook together!

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#### **#CookTogether** FAMILY DINNER 24

# HOST

What You Need



beans, rinsed

## For Filling

1/2 lime

**Steps** 







TOOLS

#### spoons

**GROUP I**: Tomato Salsa

pepper



**GROUP 2:** 

**Confetti Corn Salad** 

**GROUP 3:** 

**Taco Fillina** 

GROUP 4:

Guacamole

4

Dice tomatoes and add to medium bowl.



Dice red pepper and add to medium bowl.



Add raw ground meat to pan set over medium high heat. Wash your hands.



Holding each avocado in place, cut around the center, lengthwise. Twist to open.



green onions and cilantro. Add to tomatoes.



Mince or scissor cut cilantro. Add to red pepper.



Break up the meat with a wooden spoon. Sprinkle salt, pepper, chili pepper and cumin.



Use a spoon to scoop avocado meat out of shell and away from the pit. Add to bowl.



Squeeze lime over bowl and stir in oil. Season with salt and pepper. TASTE & SHARE!



Stir in cumin, salt, pepper, corn, and black beans. TASTE-& SHARE!



Cook until meat is browned, about 15 minutes. Build taco. TASTE & SHARE!



Squeeze lime over bowl. Add salt. Mash until creamy. TASTE & SHARE!

\*Don't forget taco toppings, beverages & dessert!



### Table Talk

Use the Table Talk cards to spark conversation with your friends, family and neighbors.





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# \*CookTogether FAMILY DINNER PARTY SHARE

Cut out these photo props and show us your party cooking and eating together! Tag **#CookTogether** and **#RaddishKids** to be featured! RaddishKids.com/Group



@raddishkids

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