

Shopping List

You'll need kosher salt, pepper, and cooking oil. Visit [RaddishKids.com/Mods](https://www.raddishkids.com/Mods) for dietary modifications.

Coconut Shrimp

Yield: 4 servings



- 1 lb raw jumbo shrimp (peeled and deveined), fresh or frozen
- $\frac{3}{4}$ cup flour
- 1 cup sweetened shredded coconut
- $\frac{3}{4}$ cup panko bread crumbs
- 2 Tbsp honey
- 2 tsp soy sauce
- 1 Tbsp rice vinegar
- 1 tsp cornstarch
- pinch chili flakes (optional)
- $\frac{1}{4}$ cup orange juice
- 2 eggs

Island Chicken Salad

Yield: 4-6 servings



- 1 clove garlic
- 1-inch piece fresh ginger
- 1 head romaine lettuce
- $\frac{1}{4}$ head purple cabbage
- 1 $\frac{1}{4}$ lbs chicken tenders
- 1 (15 oz) can mandarin orange slices, drained
- 1 cup crunchy chow mein noodles
- 2 Tbsp toasted sesame oil
- $\frac{1}{4}$ cup soy sauce
- $\frac{1}{4}$ cup rice vinegar
- 2 Tbsp brown sugar
- 1 Tbsp toasted sesame seeds

Pineapple Upside-Down Cupcakes

Yield: 12 cupcakes



- 1 (20 oz) can pineapple slices in 100% juice
- 1 cup flour
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup brown sugar
- 1 tsp baking powder
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{2}$ tsp vanilla
- 2 eggs
- 3 Tbsp butter
- maraschino cherries, for serving
- whipped cream, for serving



Plan Ahead!

Schedule different days to cook each recipe (recommended). If pairing recipes for a single meal, set aside plenty of prep, cook, and clean-up time!