Flower Pot Salad Bar

clay flower pots in assorted sizes
clear plastic wrap
tape

Salad bases - lettuces, spinach, red cabbage

Vegetables and fruits - broccoli and cauliflower florets, green beans, grated carrots, peas, olives, cherry tomatoes, cucumber slices, artichoke hearts, slice mushrooms, bean sprouts, radishes, onion or scallion, red or green peppers, jalapenos, sliced avocado, sliced apples

Proteins - hard-boiled eggs, chickpeas, crumbled bacon, cubes of ham, luncheon meat strips, cubes of turkey or chicken, crab meat, tuna fish or shrimp, feta cheese, cubes of Swiss cheese, cottage cheese

Toppings - croutons, sesame seeds, sunflower seeds, Parmesan cheese, pecans, fresh herbs

salad dressing

croutons

crackers

1. Line flower pots with clear plastic wrap, letting the edges of the wrap hang over so they can be secured with tape.
2. Fill the flower pots with fresh veggies (one kind of veggie for each pot), salad dressing, croutons, sunflower seeds, dips, chips and crackers.

SEQUENCING ACTIVITY

1. After preparing your flower pot salad, recall the sequence of ingredients.
2. List your steps in order as you remember them. Use complete sentences. Use order words such as first, next, then, finally.
3. Number your steps.

P.A.S.S. Reading—Grade 2: 5.3a; Grade 3: 4.4c; Grade 4: 3.4d

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