

Let's taste! Plan, Shop, Pack List: Zesty Bean Dip and Baked Tortilla Chips

Ingredients

- 1 small onion
- Fresh cilantro
- 1 (16 ounce) can refried beans
- Salsa
- Prepared *Baked Tortilla Chips*
 - Nonstick cooking spray
 - Tortillas
 - Salt

Disposable Supplies

- Small paper plates
- Napkins

Prepare before class

- Make the Zesty Bean Dip and Baked Tortilla Chips in the quantity needed for your class. Use the ingredient amounts listed in the lesson plan.
- Store the prepared Zesty Bean Dip and Baked Tortilla Chips in containers with lids.
- Keep the Zesty Bean Dip in the refrigerator until you pack for class, up to 3 days.
- Use a collapsible cooler with reusable freeze packs to transport the Zesty Bean Dip to class.
- Print copies of the *Baked Tortilla Chips* and *Zesty Bean Dip* recipes (1 for each participant).

Equipment

- Small bowl with a lid
- 1 dinner spoon
- Serving tray
- 1 set of tongs
- Collapsible cooler with reusable freeze packs

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Cleaning supplies

- Hand sanitizer
- Hand soap
- Paper towels
- Sanitizing wipes or spray
- Dish soap
- Trash bags

First aid supplies

- Antibacterial wipes
- Fabric bandages (multiple sizes including knuckle and fingertip)
- Finger cots
- Disposable gloves

Educator: _____
Group Name: _____
of participants in group: _____ **Date of lesson:** _____
Notes: _____
