

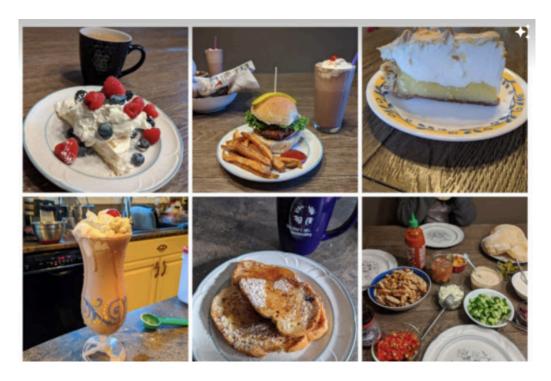
This was my mom's favorite meal as she loves salads. This was made with last night's chicken and a bit of love by her son!



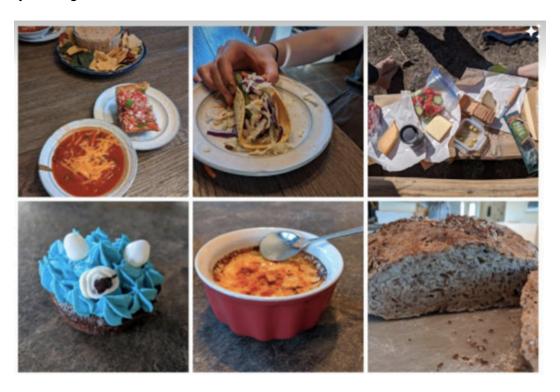
This was one of the first times I used the BBQ and the steaks turned out great!



For my first breakfast I decided to make Waffles and bacon, my sister really enjoyed theses waffles. Next time I would make more waffles



Almost all the things that I made I would do again and in fact a couple of them are things I've already made. My family's comments on my cooking were always good and I'm glad that they liked it. Most of the stuff I made I didn't have a shopping list for and the recipes were in my mom's head so I decided to just take pictures of the food that I made. My sister is a vegetarian who hates spicy food so some of the things she didn't eat or I had to make accommodations, but otherwise my family said it was perfect. I had a lot of fun cooking for my family and I would definitely do it again.



# May 10 Mother's Day

Breakfast: oatmeal



(in the orange bowl there is a banana muffin that I had made the day before)



I've made this a few times now and my family eats it all in less than two days. Link: https://www.simplyrecipes.com/re cipes/banana\_bread/

Final Comments: I have definitely enjoyed making meals and cooking for my family and hearing what they had to say about it. I will probably start cooking more often for my family now.

#### Lunch



## Description

For a light lunch on day 4 I made my mum and I Yukon grown tomatoes, fresh mozzarella, Yukon grown basil with olive oil, balsamic reduction and pepper.

## Ingredients

Tomatoes
Fresh mozzarella
Basil
Olive oil
Balsamic reduction
Pepper

#### Recipe

I have been making these since I was little, it is one of my favorite snacks/meals. I first had this at a restaurant when I was little and have been hooked since. Sometimes I use baby tomatoes and small chunks of cheese and make a salad.

Day 5 Dinner



#### Description

For the final dinner of this Challenge I made burritos, when my mum and I were downtown I said how much I wanted a burrito. So I made one at home and it was delicious!

### Ingredients

Canned corn
Chicken tenders
Cilantro
Tomatoes
Shredded cheese
Avocado
Sour cream
Canned black beans
Rice
Tortilla shell
Salt, pepper
Cumin





Cook burgers on BBQ, add some sliced pieces of cheese onto the burgers just before you take the burgers of the BBQ then grab some burger buns add your favorite sauces and you done! I loved these burgers they were terrific all though I cooked them a little too long they were still mouth watering good.



Dinner: Steaks.

Prep the stakes and marinade them an hour before cooking on BBQ lightly salt stakes and massage the salt into the steak. Now put steaks on BBQ and apply BBQ sauce right after you flip steaks. Cook some potatoes on the BBQ aswell and use those make baked potatoes and add soem chives sour cream and butter and bacon bites yumm!



These stakes where so good because i prepped them ahead of time and cured the meat and also massaged the saltr into them i family loved these stakes to much and i felt they were better than restaraunt steaks.

I found it fun to be the main chef of the house for a week it was quite a bit of work because i had to wake up early to make breakfast before my family left for work but it was a great experience and my family really enjoyed it.