



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 these 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/recipes/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



French
Onion Soup
+
Baguette(s)



Deep Fried Dandelions! Believe it or not they were really tasty!

Cook burgers on BBQ, add some sliced pieces of cheese onto the burgers just before you take the burgers off the BBQ then grab some burger buns add your favorite sauces and you're 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 steaks and marinate them an hour before cooking on BBQ lightly salt steaks 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 as well and use those make baked potatoes and add some chives, sour cream, and butter and bacon bites yum!



These steaks were so good because I prepped them ahead of time and cured the meat and also massaged the salt into them. My family loved these steaks so much and I felt they were better than restaurant 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.