

A festive dinner table is set with a variety of dishes. The centerpiece is a roasted rabbit on a wooden cutting board, accompanied by several large, roasted potatoes. Surrounding the main dish are several black plates containing different side dishes, including what appears to be a salad, a dish with white cubes, and a dish with red and green ingredients. A small white bowl with a red sauce is also visible. The table is decorated with a lit candle in a glass holder and a string of warm white lights. In the background, there are wine glasses and a white plate, suggesting a formal or semi-formal dining setting.

CEDC-What's for Dinner?

By: SS, MD, KT

Farms

1: Fresh City Farms (416 674 2642) Street: 53 Samor Rd Toronto, ON

M6A1J2

2: Leslieville Farmers' Market (416 533-6363) 50 Wabash Ave, Toronto, ON

M6R1N2

3: Whole Foods Market (416 484 0090) 1860 Bayview Ave, Toronto, ON

4: COCO Crafted Organic Chocolates & Ice Cream(647 351-4005) 65 Jane

St, Toronto, ON M6S 3Z3

A collage of fresh vegetables. The top left shows a pile of green bitter melon. The top right shows a pile of green cucumbers. The bottom center shows a pile of orange carrots. The bottom left shows a pile of red chili peppers. The background is dark, making the vibrant colors of the vegetables stand out.

Ingredients

Whole Foods Market Ingredients-Bread, Cream Cheese, Russet Potatoes, oil, Sea salt.

Fresh City Foods Ingredients-Chicken wings, Olive oil, Butter, Kosher salt, Garlic Powder, onion powder.

Coco Crafted Ingredients: Any Flavor of ice cream you want to buy and any toppings you want to buy.

Ingredients for appetizer

Our appetizer is Bread cream cheese is ingredient: Bread in cream cheese

You can find these things at whole food market



How to cook our appetizer

Ingredients:

Bread,

Cream

Cheese

First get 2 pieces of bread but if you want to eat more you can get any amount of bread

because it doesn't matter

Next put your bread in the oven at 350F

While your bread is cooking grab a tong and place it on your kitchen counter

Then get a plate, cup, and your container of cream cheese

Now that you have all the things you need, just wait for your bread to cook but keep checking it until you see it has gotten crispy. Once your bread is cooked get your tong and

pick it up and put it on your plate, then spread your cream cheese on your bread and enjoy your appetizer with your crispy chicken wings!

Ingredients for main meal

Main meal ingredients: chicken wings, olive oil, butter, kosher salt, Garlic powder, and onion powder

You can find the ingredients for our Main Meal at fresh city



How to cook Our Main Meal

Ingredients:

Butter

Wings

Spices

Vegetable oil

Put your uncooked wings in melted butter or spray some oil on the wings

And then sprinkle some spices on your wings

Next arrange them on a rimmed baking sheet fitted with a wire rack

And for your final step, just put them in your oven for 40 mins in 400F

Small tip:if you want your wings to be very crispy

Once they are done lower the oven to 170F and them in the oven for 30-60 mins. enjoy!



Ingredients for side

Side ingredients: some russet potatoes, vegetable oil for frying and sea salt, for sprinkling. You can find these things on the whole food market website if you want to order them.

A close-up photograph of a white plate containing a meal. On the left is a fresh green salad with purple and green leaves. In the center is a golden-brown, grilled fish fillet with visible char marks and a light-colored sauce. On the right is a generous portion of golden-brown french fries. The background is a plain white surface.

How to cook our Sides

Russet
Potato
oil

Step 1: Cut the potato in half. (Make sure a parent is nearby)

Step 2: Slice both of the parts of the potato into thin pieces.

Step 3: Heat oil in deep-fryer or small pot to 375 degrees F (190 degrees C). Add fries, and cook

until golden, 5 to 6 minutes. drain on paper towels. Season with salt to taste.

How to make your dessert

We are not making the dessert instead we are buying it because you are probably hungry after all that cooking

You can buy your ice cream at coco crafted

But if you would like to put toppings i have made a list toppings for every flavor!

Vanilla ice cream: strawberries. Chocolat: oreos. Mint: chocolat.

That's all enjoy!

