



What's been happening...

And that's a wrap on Term 4 of 2021. This term has gone super quick. We cannot wait to see everyone back next year. We have some even more exciting activities planned for next year.

Last week we ran the last activity for our Mini OSHC Bake off club and our Sporting Superstars club. As well as this, children engaged in a virtual walk through the zoo activity, supersports carnival, making bird feeders, making truffles & cupcakes, making slime, making snow fluff, making bracelets and necklaces, making paper plate snow globes, and participating in a treasure hunt and party on the last day of school.

Have a great holiday everyone!

- Matthew & Rajvi 😊

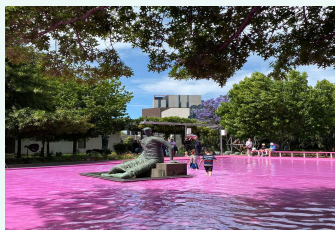




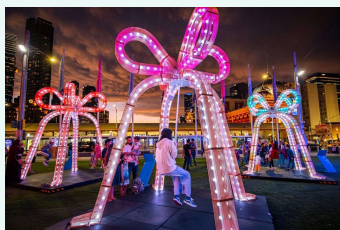
What's happening around...

Pink Lake - NGV International - FREE

180 St Kilda Road, Melbourne



Glowing Swings - Fed Square - FREE



The Big Bounce - JAN 28-30, FEB 4-6 2022

Flemington Racecourse



The Magic of Animation - Till JAN 23rd 2022

ACMI - Fed Square



Follow @melbournewithkidz on Facebook & Instagram for more school holiday events.

<https://www.facebook.com/melbournewithkidz>

Recipe...

Pineapple & Prawn Kebabs With Healthier Seafood Sauce

16 large green banana prawns, peeled, deveined, tails intact

1/2 pineapple, peeled, cored, cut into 3cm pieces

2 red capsicums, halved, deseeded, cut into 3cm pieces

5ml olive oil cooking spray

2 tomatoes

1/4 green cabbage, finely shredded

1 red onion, thinly sliced into rounds

420g canned no-added-salt black beans, rinsed, drained

2 lemons, 1 juiced, 1 cut into wedges

2 tbs apple cider vinegar

2 tbs extra virgin olive oil

1/2 bunch oregano, leaves picked

2 tsp smoked paprika

4 slices crusty grain bread, toasted (to serve)

1. Thread prawns, pineapple, and capsicum, alternatively, on 8 small metal skewers. Spray with oil.
2. Preheat a large chargrill pan over high heat. Pierce tomatoes with a small knife. Cook tomato and skewers, turning, for 10 minutes or until prawns are cooked through and tomato is tender.
3. Meanwhile, place cabbage, onion, beans, and lemon juice on a serving platter and toss to combine.

Place tomato, vinegar, oil, oregano and paprika in a blender and blitz until smooth. Arrange skewers over salad and serve with healthier seafood sauce, lemon wedges and bread.

