



Under the Sea

Cooking Instructions:

1. First remove the crust from your slice of bread.
2. Next use the rolling pin to make your bread nice and thin.
3. Cover with mayo and mustard.
4. Place 1 slice of lunch meat and cheese on bread.
5. Last place either the avocado or cucumber on one side and begin to roll the bread into a roll.
6. Cut into small pieces & enjoy!

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Ingredients List:

- 1 sleeve of graham crackers
- 1 container of whipped cream cheese
- Blue food coloring
- Goldfish crackers
- Colorful sprinkles

Kitchen Tools Needed:

- Butter knife
- Plate or cutting board
- 1 small spoon
- 1 fork

