

## Our kitchen rules

Restaurants and cafes closed? Why not setup your own home restaurant. From choosing the menu, to decorating the table and of course preparing the meals it will keep your child/children occupied for hours.

You will need:

- A cup of creative thinking
- A pinch of time
- A bunch of fun

### Method:

**Step 1.** Come up with the menu, you might like to set some guidelines, eg. The main course must include 2 serves of vegetables and desert must include 1 serve of fruit. Check out some of the delicious healthy recipes from the [Crunch&Sip](#) and [LiveLighter](#) websites for great inspiration.

**Step 2.** Choose a theme for your restaurant and start preparing your restaurant décor (think garden party, teddy bear picnic, super hero meets fine dining). This could include some painting, building and manoeuvring.

**Step 3.** Start cooking. Time to get into the kitchen to prepare and cooking your meal. Use our top tips from the [Cooking with kids article](#) here . We have created a Crunch&Sip chef's hat template for budding little chefs to wear while preparing their meal. Download it [here](#) and decorate to suit.

**Step 4.** Sit down and dine at your restaurant.

**Step 5.** Share your restaurant experience with us [@crunchandSip](#)

