

Week.	Recipe.	Ingredients.	Time taken for preparation and cooking.	Level of clean-up required (minimal, moderate, heavy).	Taste rating (bad = 1 star, okay = 2 stars, good = 3 stars).	Additional Comments/Notes.	Picture.
1 (September 14-19).	<hr/>	<hr/>	<hr/>	<hr/>	<hr/>	Brainstorm topic of inquiry.	<hr/>
2 (September 20-26).	<hr/>	<hr/>	<hr/>	<hr/>	<hr/>	Finalize topic of inquiry and Create learning plans.	<hr/>
3 (September 27-October 3).	Stuffed peppers. https://temeculablogs.com/air-fryer-stuffed-peppers/	<ul style="list-style-type: none"> a. Bell peppers. b. Yellow onion. c. Tomatoes. d. Basil. e. Parsley. f. Rice. g. Cheese. h. Ground beef. i. Tomato sauce. j. Salt. k. Pepper. l. Garlic powder. m. Onion powder. 					

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4 (October 4-10).	Buffalo cauliflower bites. https://www.krazykitchennom.com/air-fryer-buffalo-cauliflower-bites/?ref=fri-dgg	<ul style="list-style-type: none"> a. Cauliflower. b. Buffalo sauce. c. Butter. d. Garlic powder. e. Ranch dressing (optional). f. Celery (optional). 					
5 (October 11-17).	Chocolate glazed donuts. https://www.upstateramblogs.com/easy-air-fryer-donuts/	<ul style="list-style-type: none"> a. Canned biscuit dough. b. Butter. c. Corn syrup. d. Chocolate chips. e. Milk. f. Powdered sugar. g. Sprinkles/toppings (optional). 					

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6 (October 18-24).	Chicken fajitas. https://littlesunnykitchen.com/air-fryer-chicken-fajitas/	<ul style="list-style-type: none"> a. Chicken breast. b. Bell peppers. c. Red onion. d. Fajita seasoning. e. Vegetable oil. 					
7 (October 25-31).	Sweet potato fries. https://feelgoodfoodie.net/recipe/air-fryer-sweet-potato-fries/	<ul style="list-style-type: none"> a. Sweet potatoes. b. Olive oil. c. Salt. d. Pepper. e. Garlic powder. f. Paprika. 					
8 (November 1-7).	Kale chips. https://www.fatherandus.com/air-fryer-kale-chips/	<ul style="list-style-type: none"> a. Kale. b. Garlic powder. c. Onion powder. d. Olive oil. e. Salt. 					

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9 (November 8-14).	Smores. https://glamperlife.com/air-fryer-smores/	<ul style="list-style-type: none"> a. Graham crackers. a. Marshmallows b. Chocolate squares. 					
10 (November 15-21).	Seasoned chicken and vegetables. https://gimmedelicious.com/air-fryer-chicken-and-veggies/	<ul style="list-style-type: none"> a. Chicken breast. a. Broccoli. b. Zucchini. c. Bell peppers. d. Yellow onion. e. Garlic. f. Olive oil. g. Garlic powder. h. Chili powder. i. Salt. j. Pepper. k. Italian seasoning. 					

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11 (November 22-28).	Apple chips. https://www.myforkinglife.com/air-fryer-apple-chips/	a. Apples. b. Cinnamon.					
12 (November 29-December 5).	<hr/>	<hr/>	<hr/>	<hr/>	<hr/>	Reflect on learning process and evaluate if my goal was achieved.	<hr/>