

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).						Brainstorm topic of inquiry.	
2 (September 20-26).						Finalize topic of inquiry and create learning plan.	
3 (September 27-October 3).	Stuffed peppers. https://temeculablogs.com/air-fryer-stuffed-peppers/	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.	?? minutes.	Moderate.	★ ★ ★	<p>↳ This recipe was fairly easy to put together, but it did require me to coordinate multiple tasks simultaneously (cooking the rice, browning the beef, dicing the tomatoes) which was slightly challenging.</p> <p>↳ The air fryer preheats much faster than I expected (about 2 minutes), making the cooking time incredibly convenient. However, the time needed for preparation is longer, very doable, but maybe not for when you are in a hurry.</p> <p>↳ Clean-up afterwards wasn't too complex, and the air fryer tray was not hard to wash.</p> <p>↳ My family really enjoyed this meal and will likely make it again!</p>	