

Welcome to the Carranballac Corker. This is the weekly Family Learning Activity Page. Discuss the challenges and place your completed sheet in the box near the office. The correct winning entries will be drawn at the whole assembly on Monday mornings.

Word of the Week: Write a definition for the following.

contiguous: _____

Early Years:

Draw hands on the clock below to show what time we start school.



Middle Years:

Is this algebraic equation a true statement? Explain your answer.

$$7a = 28, a = 3$$

Family Fun Activities

Cook a family meal together. Try rice paper rolls – everyone can get involved and construct their own, adding their favourite ingredients!

Chicken and Vegetable Rice Paper rolls

Makes 12

Ingredients

- 1 tsp olive oil
- 1 chicken breast
- ½ telegraph cucumber, shredded
- 1 carrot, shredded
- 2 shallots, sliced
- ¼ cup mint leaves
- ¼ cup crushed peanuts (optional)
- 1 tbsp sweet chilli sauce, plus extra, to serve
- 12 rice paper rounds

Heat the oil in a non-stick frying pan over medium heat. Add the chicken breast and cook for five minutes on each side or until cooked through. Remove from the heat and stand until cool enough to handle, then shred the meat.

Place the shredded chicken, cucumber, carrot, shallots, mint, nuts and sweet chilli sauce into a large bowl and mix to combine.

To assemble the rice paper rolls, soak a sheet of rice paper in warm water for 30 seconds or until it softens. Place the rice paper onto a flat surface and place some mixture halfway between the bottom and the centre, then turn up the bottom of the wrapper to cover the filling. Holding the filling in place, fold in the two sides, then roll up. Repeat.

Serve with extra sweet chilli sauce.

<http://www.sbs.com.au/food/recipes/chicken-and-vegetable-rice-paper-rolls>