

Kids Cook With Chattavore

Packing Lunch Beyond PB&J

Imagine not having to pack lunch for the kids anymore! With a little planning, even little hands can learn to pack a lunch independently. This class will teach how to select and prepare a balanced lunch beyond Lunchables and PB&J. 4-pack of [Easy Lunchboxes](#) included in cost.

Italian Feast: Spaghetti & Meatballs

Who doesn't love spaghetti & meatballs? Not only is it an easy dinner to make, it's fun to roll out those little meatballs! In this class, we'll make a full Italian feast complete with homemade sauce, a salad, and garlic bread - guaranteed to be a crowd pleaser!

Italian Feast: Chicken Parmesan

Do you have a die-hard chicken fingers lover in your house? Chicken Parmesan is a delicious way to expand their horizons! In this class, we'll learn how to make homemade baked crispy chicken, then we'll top it with yummy cheese and sauce! On the side, we'll have some tasty roasted veggies, and don't forget the bread!

Breakfast Baking: Muffin Bar

Packets of muffin mix are easy, but the flavor and texture just can't compare to homemade! In this class, we'll start from scratch and make a full breakfast from start to finish, including muffins (with your choice of filling), eggs, fruit, and bacon or sausage.

Breakfast Baking: Biscuits and Gravy

There's no greater skill for a Southern cook than knowing how to make biscuits from scratch! And let's face it, if you have biscuits, you *must* have gravy. In this class, we'll mix up a batch of fresh, hot biscuits from scratch, then we'll make delicious sawmill gravy and eggs for a great Southern breakfast!

Breakfast: Pancake Bar

Pancakes from scratch are so much better than pancakes from a box! It's no harder to mix up homemade pancakes than to dump out some mix. In this class we'll mix up homemade pancakes and choose our own mix-ins and toppings!

Bring the Diner Home: Burgers and Fries

Everyone thinks of burgers and fries as classic junk food, but if you do it right, they can be a healthy dinner option! In this class we'll make our own oven fries from start to finish and pair them with fresh, griddled burger with our choice of toppings.

Pizza Night

Everyone loves pizza! Not only is homemade pizza super easy, it's also way cheaper and more healthy than deliver and it's completely customizable! We'll start by making our own pizza dough, then we'll grate fresh cheese and cut up own toppings before we choose our own toppings and bake up our own perfect pizzas!

Homemade Cookies

Store-bought cookies can't hold a candle to homemade! In this class, we'll make our own sugar cookie and chocolate chip cookie dough and bake up our own delicious cookies, complete with toppings and icing on the sugar cookies!

Knife Skills

If you know how to use a knife, half your challenges in the kitchen are gone! A knife may seem like a risky tool to learn how to use, but if you know how to use it the right way, the risk is very low. This class will teach kids how to slice, dice, mince, and julienne so that they can feel confident and safe in the kitchen.

Mexican Night

Who doesn't love taco Tuesday? In this class, we'll satisfy our Mexican cravings with homemade chips and salsa, tacos, and rice and beans. You won't need to go to your local Mexican restaurant to get your fix anymore!

Cupcakes

What's not to love about a tiny cake that's all yours? In this class, we'll mix up cake batter (your choice) from scratch, then we'll make our own icing. We'll ice and decorate our cupcakes and everyone will get a few to take home!

Healthy Chicken Fingers & Fries

If you have someone in your house that lives on chicken fingers or nuggets, you'll be glad to know that there's a healthier way to do it. In this class, we'll make homemade, baked chicken tenders with the best baked fries ever...and we'll even make our own dipping sauces! Picky eaters rejoice!

Chinese

Okay, okay...I'll never be an authentic Chinese cook. That's okay, though. Admit it...we all want sesame chicken. In this class, we'll make homemade (baked!) egg rolls, fried rice, and sesame chicken. We'll even have a little fun with fortune cookies!

Soup & Salad

Soup and salad is a mealtime saving grace in my house, and it can never hurt to have a few good soup recipes under your belt. In this class, we'll make your choice of soup and serve it with a great homemade salad with delicious homemade ranch dressing!

Soup & Grilled cheese

Soup and grilled cheese is classic comfort food, but it's not always as simple as it sounds. In this class, we'll make your choice of soup and learn how to make a simple yet perfect grilled cheese sandwich to warm our stomachs on cold nights!

Homemade Bread

Bread making is a lost art, but it's so easy! In this class, we'll learn how to handle yeast, how to properly knead bread, and how to bake bread with a perfect crispy crust.

Meal Planning

Geared toward older kids who are helping mom and dad with meal planning and/or grocery shopping (or even getting ready to go out on their own), this class will teach kids how to use store circulars to plan a menu and a grocery list while maximizing the budget!

Candy Making

These days, we often forget that candy is something we can make at home, not just something we buy in the impulse buy section. In this class, we'll make homemade marshmallows, homemade peppermint bark, and homemade cake balls or cookie truffles.