

HEALTHY SERVING IDEAS



ADD TO A SMOOTHIE FOR SWEETNESS

WINTER - KIWI



SUBSTITUTE FOR TOMATOES IN PICO DE GALLO



ADD TO ANY SALAD FOR SOME COLOR!

KIWI, A SUPERFOOD GROWN IN SAN DIEGO COUNTY, IS RICH IN VITAMIN C, ANTIOXIDANTS, AND FIBER. KIWIS CONTRIBUTE TO HEALTHY SKIN, A HEALTHY HEART, AND IMMUNITY.

FOOD WASTE PREVENTION

- UNRIPE KIWIS SHOULD SIT AT ROOM TEMPERATURE UNTIL IT RIPENS
- ONCE RIPE, KEEP THE FRUIT IN THE FRIDGE
- KEEP CUT KIWI IN AN AIRTIGHT CONTAINER IN THE FRIDGE
- IF THE FRUIT IS FIRM TO THE TOUCH, IT IS NOT RIPE YET
- ONCE IT BECOMES TENDER, IT IS RIPE AND READY TO FAT!
- KIWI SKIN IS COMPLETELY EDIBLE TOO AND CONTAINS LOTS OF FIBER AND ANTIOXIDANTS



FUN FACTS KIWIS ARE NATIVE TO CHINA WHERE THEY WERE CALLED MIHAU TAO, OR "MACAQUE FRUIT," BECAUSE MONKEYS LOVE TO EAT THE SWEET FRUIT.

FUN FACTS

KIWIS GROW ON LARGE
VINES THAT CAN GROW
UP TO 30 FEET TALL!
MOST KIWIS IN THE US
ARE GROWN IN
CALIFORNIA!

COMMON KIWI VARIETIES



GREEN

FUZZY, BROWN SKIN. OVAL SHAPE. GREEN FLESH WITH SWEET AND TANGY

TASTE

GOLDEN

SMOOTH, GOLDEN SKIN. YELLOW FLESH WITH FEWER SEEDS. SWEET, TROPICAL TASTE



KIWI BERRIES

BITE-SIZED KIWIS
WITH SMOOTH, EDIBLE
SKIN. BRIGHT GREEN
FLESH WITH TART,
TROPICAL FLAVOR



SMOOTH, THIN SKIN WITH VIBRANT RED FLESH IN THE CENTER. SWEETER THAN OTHER KIWIS



ANNA KIWI GREEN TO PURPLE-RED SKIN STRONG SCENT

SKIN, STRONG SCENT AND SWEET TASTE

KIWI DISSECTION

INSTRUCTIONS

- 1. INVITE STUDENTS TO DRAW A PICTURE WHAT THEY THINK THE INSIDE OF A KIWI LOOKS LIKE BEFORE THE DISSECTION
- 2. ASK STUDENTS "WHAT DO YOU NOTICE ABOUT THE KIWI? WHAT DOES THE SKIN FEEL LIKE? WHAT DOES THE SKIN SMELL LIKE?"
- 3. CONDUCT THE DISSECTION BY SLICING IT IN HALF
- 4. ASK STUDENTS "WHAT DO YOU NOTICE ABOUT THE INSIDE? WHAT PART DO YOU THINK HAS THE SEEDS? DOES THE INSIDE SMELL THE SAME OR DIFFERENT AS THE OUTSIDE?"
- 5. AFTER INVESTIGATING THE FRUIT, INVITE THE STUDENTS TO RECORD THEIR FINDINGS

MATERIALS

- ANY VARIETY OF KIWI
- KID SAFE KNIFE
- PAPER
- MARKERS







INGREDIENTS

- 1/2 CUP GREEK YOGURT, OR VEGAN YOGURT
- 1/4 CUP WATER
- 2 RIPE KIWIS PEELED
- 2 HANDFULS OF KALE OR SPINACH
- 1 BANANA
- 1 1/2 CUPS FROZEN PINEAPPLE

INSTRUCTIONS

1. PEEL AND CHOP THE KIWI. ADD ALL INGREDIENTS TO THE BLENDER. BLEND UNTIL SMOOTH, AND ADD MORE WATER IF NEEDED. ENJOY!