

Zucchini Pancakes

Lesson Plan



Overview: The teacher will read Zora's Zucchini by Katherine Pryor. In the book Zora and her family eat zucchini for breakfast, lunch and dinner. Usually Zucchini is eaten mainly for lunch and dinner. Why did Zora's family use zucchini for breakfast? Use the visuals to make Zucchini Pancakes for breakfast.

Georgia Standards:

ELAGSE1SL2: Ask and answer questions about key details in a text read aloud or information presented orally or through other media.

ELAGSE2RL3: Describe how characters in a story respond to major events and challenges.

ELAGSE1RI7: Use illustrations and details in a text to describe its key ideas.

Objectives:

Students will be able to answer questions about the book read aloud to them.

Students will be able to tell how the family responded to the challenge of having too many zucchini.

Students will be able to use the visuals and the steps in the recipe to make Zucchini Pancakes.

Materials:

From the grocery store: zucchini, eggs, green onions, plain flour, grated parmesan cheese, baking powder, salt, oregano, oil

From a mobile kitchen cart: grater/shredder, spoons, bowls, conduction pan

From the classroom: Zora's Zucchini, visuals

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Engage:

- Teacher will read Zora's Zucchini to students.
- Teacher shows the students 2 whole zucchini.
- Teacher cuts one in half (as you would to make slices) and lets the students observe the inside.
- Is there another way we can cut the other zucchini. After discussion the teacher will cut the other lengthwise. Compare and contrast the differences with the first zucchini.
- Is there any other way that zucchini can be cut and prepared for a recipe?

Explore:

- Show the students a 4-sided food grater.
- Discuss the different sides and the uses for them.
- Discuss safety when using the grater. For most students you will want to guide them to keep fingers away from sharp edges.

Explain:

- Usually zucchini is eaten for lunch and dinner. Why did Zora's family use zucchini for breakfast?
- Discuss pancakes and that zucchini can be used in a pancake recipe.
- Show the recipe and visual for making the zucchini pancakes. Make the zucchini pancakes with the students.

Extend:

- Make recipe for lunch or dinner using zucchini.
- What other recipe could zucchini be used in for breakfast?

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Evaluate:

- Did the students ask and answer questions about details in the book read aloud or information presented with the recipe?
- Could the students tell what challenge Zora's family was having that caused them to use zucchini for breakfast?
- Were the students able to use the visual to make the recipe?

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Recipe



	Steps
1.	<p>Grate the zucchini.</p>  A silver metal grater with a handle and a whole green zucchini with a small stem.
2.	<p>Blot grated zucchini with paper towels to remove moisture.</p>  A hand holding a white paper towel and a stainless steel bowl filled with green grated zucchini.
3.	<p>Stir zucchini, eggs, and onion in a large bowl.</p>  A blue spoon, a stainless steel bowl with grated zucchini, a white bowl with whisked eggs, and a pile of chopped green onions.

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4. Mix flour, Parmesan cheese, baking powder, salt, and oregano in a separate bowl. Stir mixture into zucchini until batter is just moistened.



5. Heat vegetable oil in a large skillet over medium-high heat. Drop rounded spoonfuls of zucchini batter into hot oil; pan fry until golden, 2 to 3 minutes per side. Drain pancakes on a paper towel-lined plate.

