



Soup, Salad & Something Sweet Class Preparation

Equipment: These are the tools that will be needed to complete this class

Stock Pot	Cutting Board
Blender	½ sheet pan
Mixing bowls: small, medium and large	Parchment paper
Measuring spoons	Measuring cups, dry measure
Spatula	Colander
Small blender bowl or smoothie cup (optional)	

Prep: This is the mise en place or preparation needed to be completed **before** the class. If this is not completed, it will be impossible to keep up with the class. [This video](#) will illustrate exactly what to do.

Prior to class please do the following:

- Wash all of your produce and preview recipes
- Set out the necessary equipment and ingredients for each recipe
- Prepare spiced pecans and allow to fully cool as per video
- If using dried beans, soak them overnight and cook them as in the video
- Roast delicata squash as per video

Some people have asked for the order of class so that they could lay things out appropriately. Here is the order in which we will prepare the recipes:

1. Pumpkin Pie Granola
2. Creamy White Bean Soup with Rosemary
3. Winter Salad with Delicata Squash and Spiced Pecans

*Feel free to reach out with any questions!