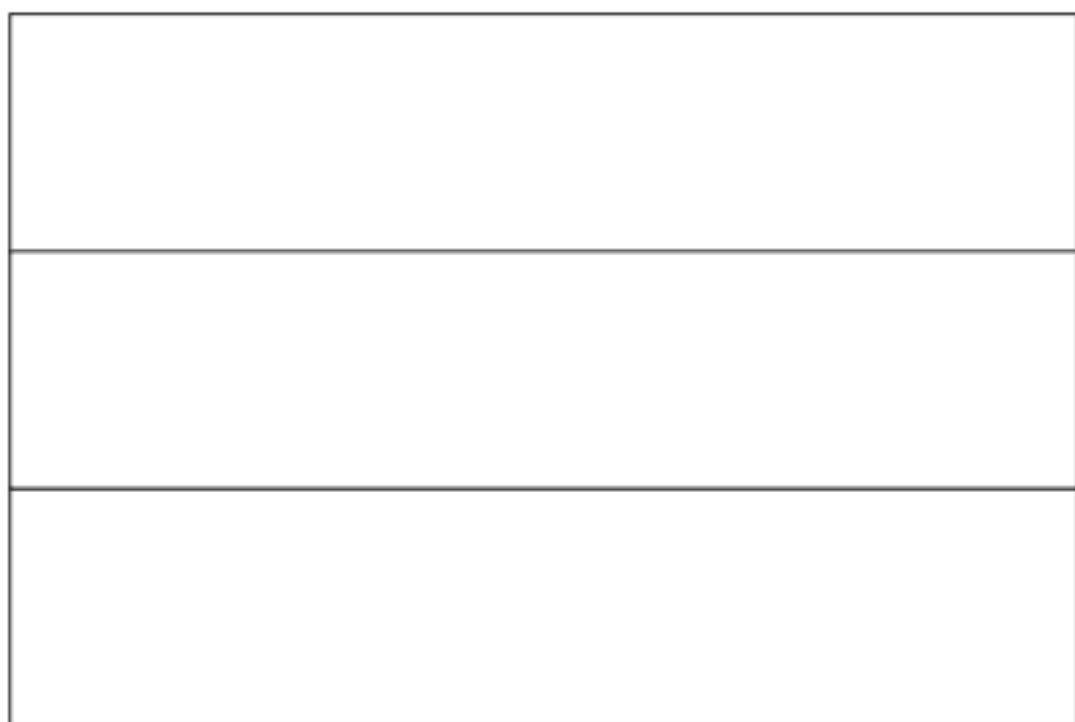


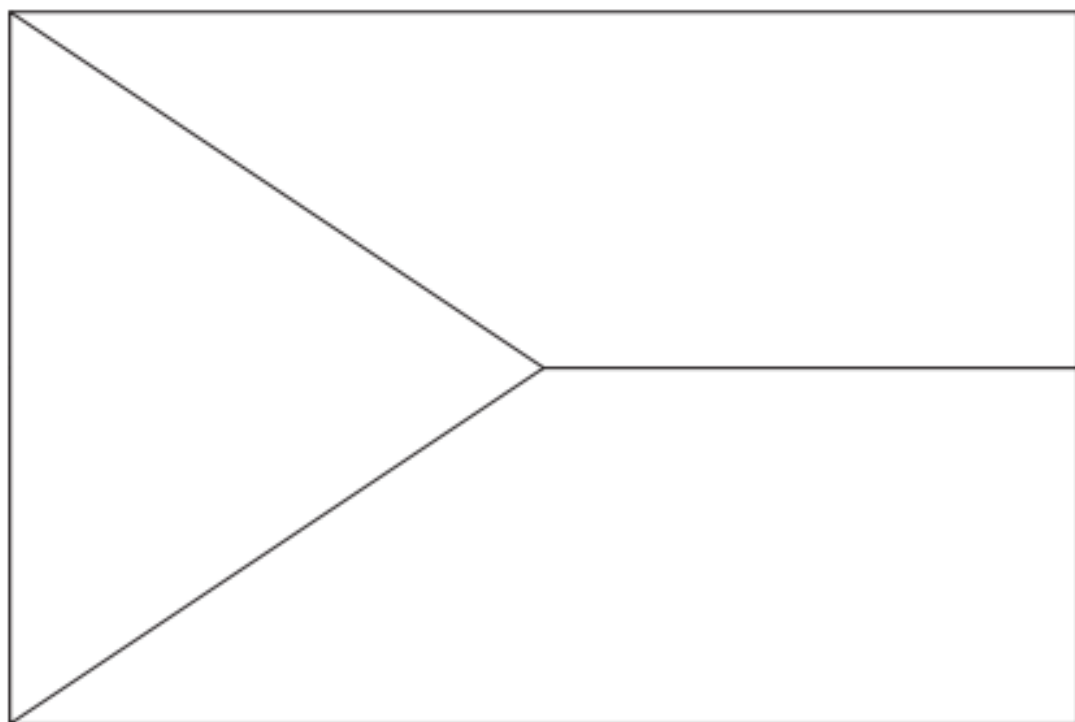
Color The Flag



BULGARIA

DIRECTIONS:

Color the bottom third red, the middle third green, and leave the top third white.

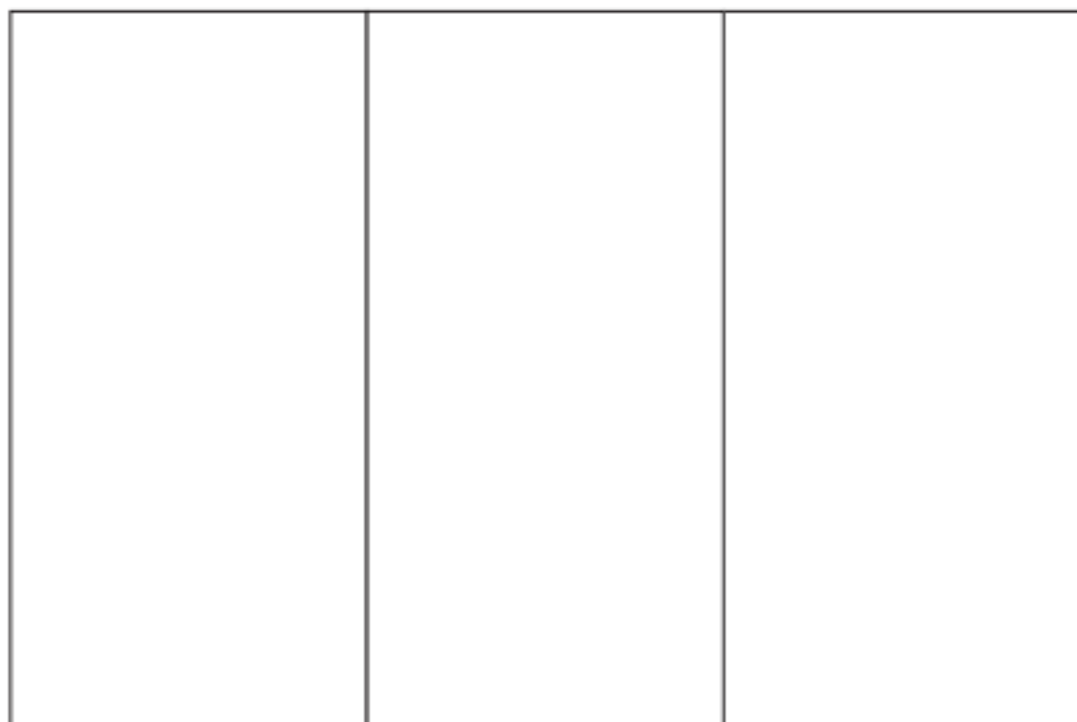


CZECH REPUBLIC

DIRECTIONS:

Color the triangle on the left dark blue. The top half of the flag should be left white, and the bottom colored red.

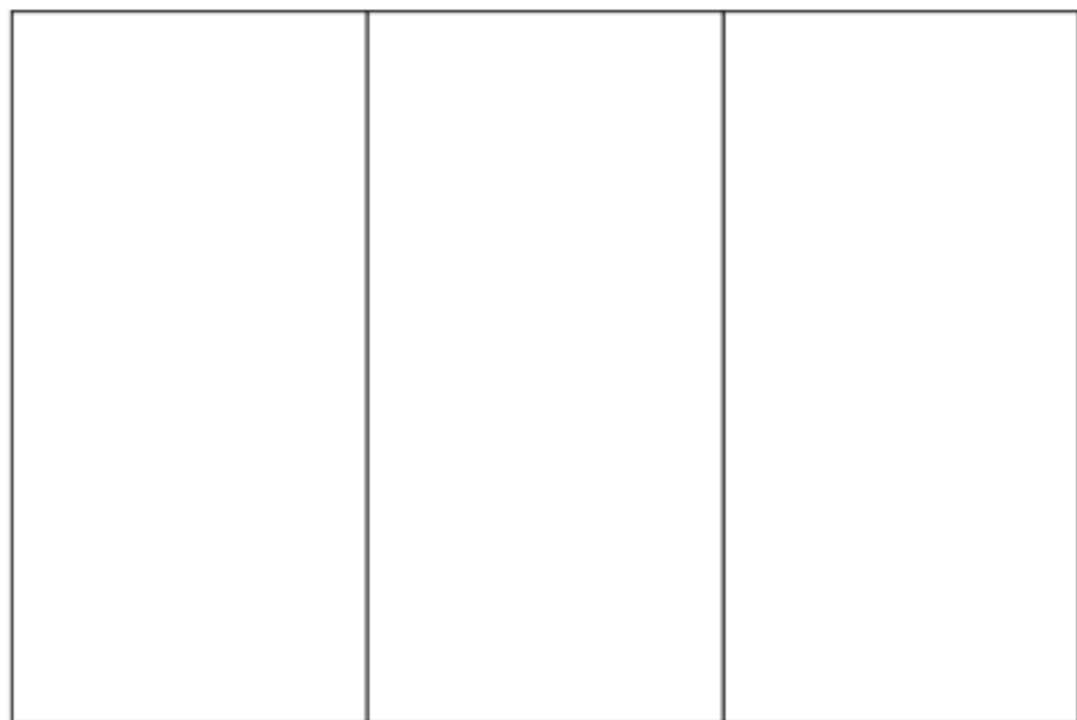
Color The Flag



ITALY

DIRECTIONS:

Color the left stripe green, leave the middle white, and color the right stripe red.

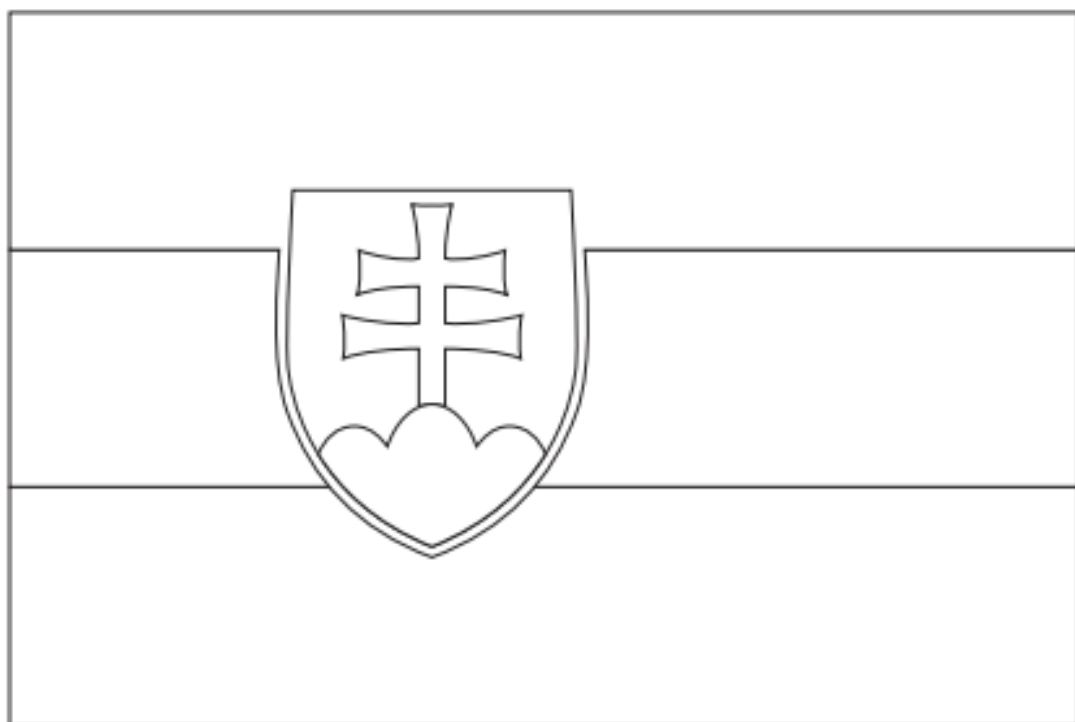


ROMANIA

DIRECTIONS:

Color the left stripe dark blue, color the middle yellow, and color the right stripe red.

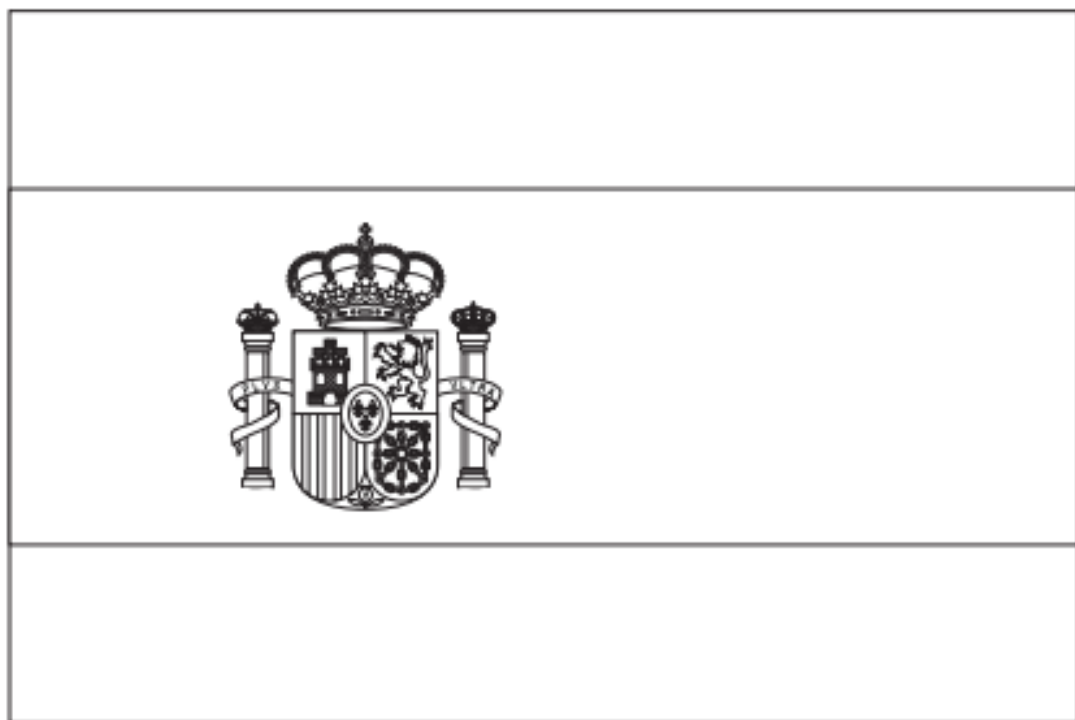
Color The Flag



SLOVAKIA

DIRECTIONS:

Leave the top stripe white, color the middle stripe blue, and the bottom stripe red. The shield has a white cross on a red background with three blue hills.



SPAIN

DIRECTIONS:

The top and bottom stripes are colored red and the middle is yellow. The crown on the top of the emblem is gold with red lining. The pillars are white with yellow tops and bottoms and red crowns on the top. The shield is a yellow castle with blue windows on a red background; a pink lion with gold crown on a white background; a yellow chain with a green gem in the middle on a red background; and alternating red and yellow stripes.

Let's Cook!

BRYNDZOVÉ HALUŠKY (POTATO DUMPLINGS WITH CHEESE)

(SLOVAKIA)

2 servings

INGREDIENTS

2 medium potatoes
1 cup (125 g) flour
1 (5 ml) tsp salt

4.4 oz (125 g) bryndza or other soft
cheese like feta, goat, or cottage
3 tbsp (50 ml) cream (optional)

INSTRUCTIONS

Grate the potatoes and place in a bowl. Mix flour and salt with potatoes to make a thick, sticky dough.

Bring a large pot of salted water to a boil.

Place several small spoonfuls of the halusky mix into the boiling water and give them a quick stir. The batter should cook into soft dumplings in 3-4 minutes. If it's not holding together, add more flour to the batter to thicken it.

Cook the halusky until they float to the top and have changed color. Strain out with a slotted spoon and place into a colander to drain. Repeat the process until all the batter is cooked and let drain for 2-3 minutes.

Transfer to a large bowl and mix with the cheese until evenly coated. To make it extra creamy, you can mix in some cream.

Recipe adapted from Cookpad.com (bit.ly/CookpadHalusky)

