

# WAFFLES + MOCHI

## RAINBOW OF FUN

MEET WAFFLES AND MOCHI. THEY'RE BEST FRIENDS!  
COLOR IN THE PICTURE BELOW.



**GET YOUR  
COPY  
TODAY!**

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# WAFFLES + MOCHI

## MEET THE GANG

WAFFLES AND MOCHI AND ALL OF THEIR COWORKERS AT THE GROCERY STORE LOVE ONE ANOTHER AND AREN'T AFRAID TO SHOW IT. MATCH EACH CHARACTER TO THEIR NAME!

1.



**A. Waffles**

2.



**B. Mochi**

3.



**C. Baker**

**D. Busy**

4.



**E. Magicart**

**F. Shelfie**

**G. Steve**

**H. Intercommmy**

5.



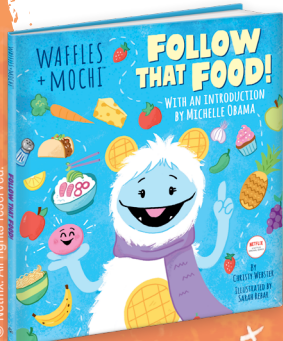
6.



7.



8.



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ANSWER KEY:  
1. H, 2. A, 3. F, 4. B, 5. E, 6. G, 7. C, 8. D

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# WAFFLES + MOCHI

## TASTY TASTE BUDS

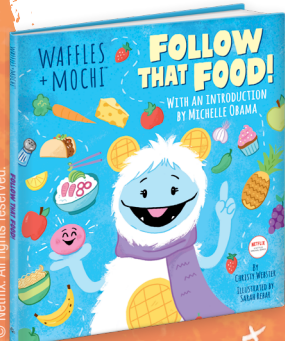
FOOD COMES IN ALL SHAPES, SIZES, TEXTURES, AND TASTES!  
BELOW EACH TASTE, DRAW A FOOD YOU'VE HAD THAT MATCHES IT!

**Sweet**

**Salty**

**Sour**

**Spicy**



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# WAFFLES + MOCHI

## POP À LA CORN RECIPE

Serves 4

POPCORN IS THE PERFECT SNACK FOR MOVIE NIGHT, AND IT'S ALSO A CHEF'S DREAM! EACH KERNEL STARTS OUT AS A HARD, WAXY SEED, AND WITH HEAT AND YOUR FAVORITE FLAVORINGS, IT BECOMES SOMETHING AIRY, CRISPY, SALTY, AND—IN THIS CASE—ZESTY AND SPICY, TOO.



### What You'll Need

**1 tablespoon** fresh lime zest  
(from 2 medium limes)

**1/2 teaspoon** cayenne  
pepper

**1 teaspoon** granulated sugar

**1 1/4 teaspoon** fine sea salt

**1/2 cup** popcorn kernels

**6 tablespoons** olive oil,  
coconut oil, or a neutral oil  
such as canola



### COMING SOON!

WAFFLES + MOCHI:  
THE COOKBOOK

AVAILABLE EVERYWHERE  
BOOKS ARE SOLD  
FALL 2021

### Instructions

**1.** In a small bowl, combine the lime zest, cayenne pepper, granulated sugar, and salt. Set aside.

**2.** Set a large Dutch oven or stockpot over medium heat, and pour in 4 tablespoons of the oil and the popcorn kernels. Stir to coat the kernels with oil. Once the kernels start to heat up, cover the pot with a tight-fitting lid.

**3.** Now, shhh . . . listen for the first kernels to pop. Can you hear them? About a minute in, pick up the pot and give it a good shake. This allows any unpopped kernels to sink to the bottom. You'll start to hear lots of popping noises. Once the popping begins to slow down, turn off the heat and let the pot sit covered for another 30 seconds.

**4.** Remove the lid and transfer the popped corn to a large bowl.

**5.** Drizzle in the remaining 2 tablespoons of oil, sprinkle in your chili-lime mixture, and toss to coat evenly. Serve and enjoy!

**Make sure  
you have an  
adult help you  
with sharp and  
hot objects!**



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