

# **Nutrition Corner**

SNAP - Supplemental Nutrition Assistance Program

June 15, 2020

#### Parent's Corner

## <u>Creative Ideas To Get Your</u> Kids To Eat Mor<u>e Broccoli</u>

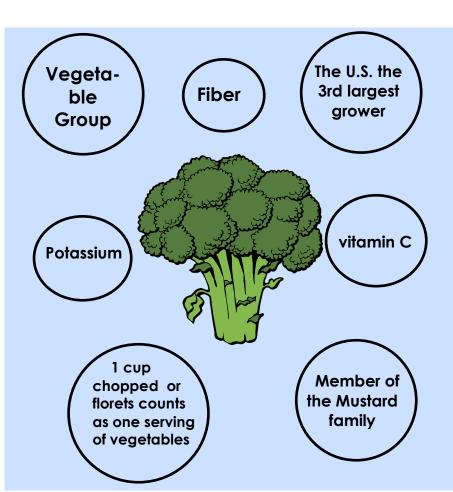
Vegetables are an important source of many nutrients, including potassium, fiber, vitamin C and folic acid. Use these creative tips to get your kids to eat more Broccoli

- Cook broccoli properly. Do not boil broccoli for any longer than 6 or 7 minutes or try steaming.
- 2. **Cook it differently.** Try stir-frying or roasting it with some light soy sauce and olive oil.
- 3. **Serve broccoli raw.** Serve broccoli with different dips.
- Mix broccoli with other things.
   Cut it up and mix it with other vegetables, such as cauliflower or carrots.
- 5. **Make broccoli fun!** Remember that broccoli looks a lot like little trees.

Source: <a href="https://closeronline.co.uk">https://closeronline.co.uk</a>

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Focus On Vegetables: Broccoli



Source: https://www.choosemyplate.gov and https://fsi.colostate.edu/



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### **Cheesy Broccoli Bites**



Makes 4 servings

### Ingredients

- 2 cups broccoli, florets
- 2 large eggs
- 1/2 teaspoon salt
- 1/2 cup panko or plain bread crumbs
- 2 ounce parmesan cheese, grated
- 2 tablespoon olive oil

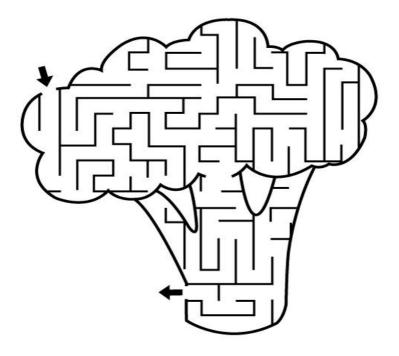
#### **Directions**

- 1. Steam broccoli just until fork-tender.
- 2. Add broccoli, egg, salt, bread crumbs, and parmesan to a food processor; blend just until finely chopped. Using 1 tablespoon at a time, form into balls.
- 3.Heat oil in a skillet. Drop balls of broccoli mixture into hot oil, flattening with a spatula. Cook both sides until crispy.
- 4. Serve warm.

Source: <a href="https://www.superhealthykids.com/recipes">https://www.superhealthykids.com/recipes</a>

Directions: Find your way out of the broccoli maze!

# **Broccoli Maze**





Source: https://i.pinimg