October 2024 EHS 6-11mo Breakfast & Snack Menu

9

16

23

30

Tuesday

Wednesday

Thursday

Friday

EDMONDS COLLEGE

HEAD START AND EARLY HEAD START

Infant Cereal **Applesauce**

WGR Goldfish Crackers Tropical Fruit

Yogurt **Peaches**

Cheerios **Mandarin Oranges** **Cottage Cheese** Pears

> Chex Cereal Peaches

Diced Cheese Cheerios Orange slices

WGR Banana Bites **Applesauce**

Roasted Beets and Sautéed **Beet Greens**

Infant Cereal Tropical Fruit

WGR Goldfish Crackers Mandarin Oranges

Yogurt **Peaches**

Cheerios **Pears**

Cottage Cheese **Mandarin Oranges**

10

31

Chex Cereal Mini apples

Diced Cheese Chex Cereal Pears

WGR Blueberry Bites Peaches

INGREDIENTS:

1 Bunch beets with greens 2 Tablespoons oil, divided 2 minced garlic cloves

2 Tablespoons chopped onion (optional) Salt and pepper to taste

1 Tablespoon favorite vinegar, optional (red wine, balsamic, apple cider)

Infant Cereal **Pineapple Tidbits**

WGR Goldfish Crackers Mandarin Oranges

Yogurt **Peaches**

Cheerios Tropical Fruit Cottage Cheese Mandarin **Oranges**

Chex Cereal **Applesauce** **Diced Cheese** Cheerios **Pears**

WGR Banana Bites **Peaches**

DIRECTIONS:

1. Preheat the oven to 350 degrees (175 degrees C). Wash the beets thoroughly, leaving the skins on, and remove the greens. Rinse greens, removing any large stems, and set aside. Place the beets in a small baking dish or roasting pan, and toss with 1 tablespoon of oil. If you wish to peel the beets, it is easier to do so once they have been roasted.

2. Cover with aluminum foil and bake for 45 to 60 minutes, or until a knife can slide easily through the largest beet. Hold beet with a paper towel and wipe skin off. Cut into cubes.

When the roasted beets are almost done, heat the remaining 1 tablespoon olive oil in a skillet over mediumlow heat. Add the garlic and onion, and cook for a minute. Tear the beet greens into 2 to 3 inch pieces, and add them to the skillet. Cook and stir until greens are wilted and tender. Season with salt and pepper. Serve the greens as is, and the roasted beets sliced with either

your favorite vinegar, or salt and pepper.

'WGR" means "Whole Grain Rich" and specifies that the item contains at least 50% whole grains.

No peanut, nuts, or pork products are used in the preparation of any menu item. Milk (1% low fat) is served with every breakfast.

Infant Cereal **Applesauce**

WGR Goldfish Crackers Pears

Yogurt **Peaches**

Cheerios **Applesauce** **Cottage Cheese Tropical Fruit**

> Chex Cereal Pears

Diced Cheese Chex Cereal Peaches

WGR Blueberry Bites Mandarin Oranges

29

22

Infant Cereal **Pears**

WGR Goldfish Crackers Pineapple Tidbits

Yogurt **Pineapple Tidbits**

> Cheerios **Peaches**

Cottage Cheese Tropical Fruit

> Chex Cereal Pears

> > This institution is an equal opportunity provider.