

Kolache & Yogurt Lunch: Steak Fingers 30

GET READY

FOR NATIONAL SCHOOL LUNCH WEEK

OCTOBER 14-18
SquareMeals.org/NSLW



TEXAS DEPARTMENT OF AGRICULTURE COMMISSIONER SID MILLER





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HIGH FLYING

and disease

fighting

FINISH THE PATTERN

Look for the pattern and find out which direction the blueberry will face next.





me offert a otni A:1 hey always get

JOKE OF

Q: Why don't

THE MONTH

blueberries drive?

Answer Key: 1) up 2) down 3) left

WHAT TO KROU

Blueberries are a full of fiber, vitamin C, and vitamin K. They contain powerful antioxidants called anthocyanins that give them their dark color. Blueberries can be eaten by themselves as a snack, or on top of yogurt or oatmeal to make a delicious breakfast.

BAKED BERRY DATMEAL

FAUDRITE **ACTIVITIES** Bouncing on the Trampqline

BIANCA'S

Ingredients:

2 cups Old fashioned rolled oats

1 tsp. Baking powder

1 tsp. Cinnamon

1/4 tsp. Salt

2 Egas

1/2 cup Brown sugar

1½ tsp. Vanilla

2 cups Nonfat or 1% milk

4 tsp. Butter or margarine, melted

2 cups berries, fresh or frozen

(blueberries, raspberries, blackberries)

1/4 cup Walnuts, chopped (optional)



Directions:

- 1. Preheat oven to 375° degrees.
- 2. In a medium bowl, mix together the oats, baking powder, cinnamon, and salt.
- 3. In a separate bowl, beat the eggs until blended; Stir in brown sugar, vanilla, milk and melted butter.
- 4. Pour wet ingredients into the dry ingredients and stir until well combined.
- 5. Add the berries and stir lightly to evenly distribute. Pour mixture into 2 quart baking dish. Sprinkle with chopped nuts if desired.
- 6. Bake for 20-30 minutes or until the top is golden brown.
- 7. Refrigerate leftovers within 2 hours.

