Families Making the Connection

Be Heart Smart with Seafood

Celebrate American Heart Month by making seafood the main protein on your plate twice a week. Try to eat about 8 ounces of seafood each week (limit white tuna to 6 ounces per week). Fish and shellfish contain a variety of important nutrients like protein, iron, zinc and healthy fats (omega-3 fats). It's heart smart! Try these tips to help you eat more:

Keep it lean and flavorful. Spices and herbs are great flavor enhancers for seafood. Try dill, chili powder, paprika or cumin. Lemon or lime juice also kicks up the flavor. Grill, broil, roast or bake seafood rather than frying it.

Vary your choices. Go for fish like salmon, herring, sardines, pollock, trout, catfish, and flounder. Shellfish counts, too! Try oysters, mussels, clams and calamari (squid). Think mussels marinara, cioppino (seafood stew), steamed clams or pasta with calamari.

Have it on hand. Canned salmon, tuna or sardines are quick and easy to use. Canned white tuna is higher in omega-3 fats, but canned "light" tuna is lower in mercury.

Get creative. Go beyond the fish fillet. Try salmon patties (see recipe on the back), shrimp stir fry or grilled fish tacos.

Shop smart. Eating more seafood doesn't have to be expensive. Tilapia, canned tuna and some frozen seafood are usually lower cost options. Check for specials and coupons for seafood at your local store.

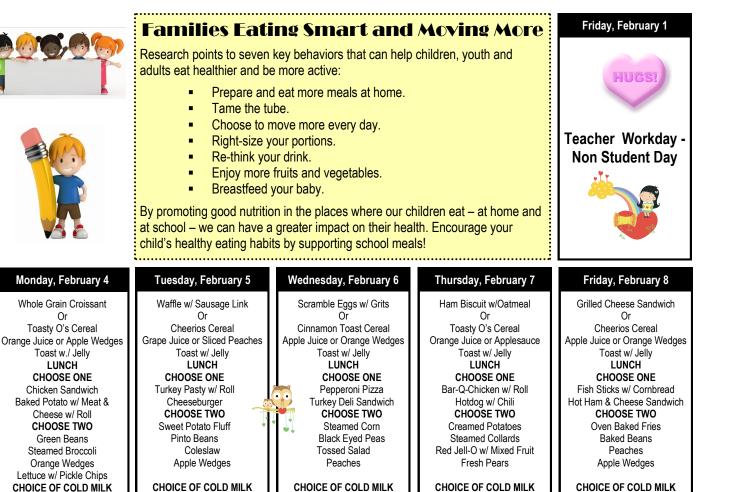
February

- American Heart Month
- Children's Dental Health Month



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Fort Bragg Schools



Fit Foundations	Monday, February 11	Tuesday, February 12	Wednesday, February 13	Thursday, February	Friday, February 15
Salmon Patties Makes 9 servings Serving size: 1 patty Ingredients • 1 can (15 1/2 ounce) drained salmon* • 1 cup whole grain cereal or crackers • 2 large eggs, lightly beaten • 1/2 cup 1% fat milk • 1/8 teaspoon black pepper • 1 tablespoon vegetable oil Directions	Pancake N' Sausage Or Toasty O's Cereal Toast w/ (Jelly) Orange Wedges or Apple Juice CHOICE OF COLD MILK LUNCH Chicken Sandwich Or Baked Potato w/ Meat & Cheese w/ Roll CHOOSE TWO Steamed Broccoli Steamed Corn Orange Wedges Apple Wedges CHOICE OF COLD MILK	Yogurt w/ Granola Or Cinnamon Toaster Cereal Fresh Pineapple or Orange Juice Toast w/ (Jelly) CHOICE OF COLD MILK LUNCH Spaghetti w/ Meat Sauce & French Bread Or Cheeseburger CHOOSE TWO Green Beans Glazed Carrots Garden Salad Sliced Peaches	Scramble Eggs w/ Grits Or Cheerios Cereal Apple Wedges or Grape Juice Toast w/ (Jelly) CHOICE OF COLD MILK LUNCH Cheese Pizza Or Sub Sandwich CHOOSE TWO Steamed Corn Garden Peas Spinach w/ Tomatoes Orange Wedges CHOICE OF COLD MILK	Breakfast Pizza Or Toasty O's Cereal Orange Wedges or Apple Juice Toast w/ (Jelly) CHOICE OF COLD MILK LUNCH Oven Baked Chicken w/ Roll Or Hotdog CHOOSE TWO Creamed Potatoes Pinto Beans Orange Jell-O w/ Pears Apple & Orange Wedges CHOICE OF COLD MILK	Grilled Cheese Sandwich Or Cheerios Cereal Grapes or Orange Juice Toast w/ (Jelly) CHOICE OF COLD MILK LUNCH Taco Salad w/ Chips Or Fish Sticks w/ Combread CHOOSE TWO Oven Baked Fries Baked Beans Cherry Tomatoes Sliced Peaches CHOICE OF COLD MILK
 In a medium bowl, use a fork or clean fingers to flake salmon until very fine. Crush cereal or crackers into crumbs. This may be done by placing the cereal or crackers in a resealable plastic bag and then crushing with a rolling pin, for example. Add cereal or cracker crumbs, eggs, milk and pepper to salmon. Mix thoroughly. Shape salmon mixture into 9 patties. Heat oil in a large skillet over medium heat. Add patties to the skillet and cook until browned on both sides and heated through. Recipe tip: Serve salmon patties on a bed of mixed greens lightly dressed with olive oil and vinegar. Or, they can be served as a hamburger 	Monday, February 18	Tuesday, February 19 Waffle w/ Sausage Link Or Toasty O's Cereal Apple Wedges or Orange Juice Toast w/ Jelly CHOICE OF COLD MILK LUNCH Cheese Pizza Or Sloppy Joe on School Made Bun CHOOSE TWO Steamed Corn Green Beans Tossed Salad Fresh Apple CHOICE OF COLD MILK	Wednesday, February 20 Scramble Eggs w/ Grits Or Cinnamon Toast Cereal Orange Juice or Apple Wedges Toast w/ Jelly CHOICE OF COLD MILK LUNCH Turkey Sandwich w/ Gravy Or Spaghetti w/ Meat Sauce & French Bread CHOOSE TWO Sweet Potato Fluff Lima Beans Spinach w/ Cherry Tomatoes Orange Wedges CHOICE OF COLD MILK	Thursday, February 21 Ham Biscuit w/ Oatmeal Or Cheerios Cereal Apple Juice or Pineapple Toast w/ Jelly CHOICE OF COLD MILK LUNCH Bar-B-Que Chicken w/ Roll Or Hamburger CHOOSE TWO Pinto Beans Creamed Potatoes Baked Apples Red Jell-O w/ Mixed Fruit CHOICE OF COLD MILK	Friday, February 22 Breakfast Pizza Or Cinnamon Toast Cereal Juice or Apple & Orange Wedges Toast w/ Jelly CHOICE OF COLD MILK LUNCH Fish Sticks w/ Combread Or Macaroni & Cheese w/ Roll CHOOSE TWO Oven Baked Fries Baked Beans Coleslaw Orange Wedges CHOICE OF COLD MILK
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