

**March** is the month that we celebrate you, our amazing Child Care Providers! March is **National Nutrition Month** and the **12th - 18th is National CACFP week**. National Nutrition Month is a campaign created by the Academy of Nutrition and Dietetics to focus attention on the importance of making informed food choices and developing sound eating and physical activity habits, and National CACFP Week is focused on shining a light on the all the benefits of the CACFP, and spreading awareness of the program and those who use it. We want to acknowledge and thank you for the healthy foods you serve to the children in your care each day of the year. You are making a profound difference in the lives of so many children by offering them nutritious meals that will help them grow and develop into healthy, happy individuals. Head to our website to print your certificate and some great resource materials for you and your parents. You can also visit [www.eatright.org](http://www.eatright.org) for amazing resources, recipes, nutrition information, and fun ideas for activities to do with the children in your care.

### Reminders

» **2017 Annual Trainings** have begun! Please visit our website to view a calendar of scheduled trainings and call the office to sign up for the training that works best for you. Remember that you can attend any training in any county, just let us know and we will sign you up! Please keep in mind that the Annual Trainings are mandatory and must be completed before July 31st, 2017.

» **Successful Claiming** starts with you! Your monitor or a state auditor could visit at any time and it is important for you to be prepared by ensuring that your License, Meal Pattern, and Building for the Future are posted; you have the correct milk on hand and you are serving the correct amounts of each required component per the Meal Pattern; you have your paper retention for *3 years plus the current year* — current enrollments, Permanent Agreement, monitor review receipts, etc. — in one easily accessible box or folder; you are always operating within your license capacity and completing your paperwork daily.

» **Do you claim on scanner forms?** If so, take a moment to consider switching to our **FREE** online claiming system! When you use Minute Menu to claim online, you can enroll children, claim meals, and even submit your claim from your smart phone or tablet! No more paying postage to mail in your claims, no more bubbling in your menus and attendance, and best of all, a reduction in monthly claim errors! Call the office or contact your monitor to make the switch today.

### Updates

» The USDA is rolling out the NEW Meal Pattern this year! Starting October 1st, 2017, providers will be able to serve tofu as part of a reimbursable meal, meat and meat alternates like beans and eggs will be reimbursable up to 3 times per week at breakfast, and provider's will be able to serve yogurt and whole eggs to infants 6—11 months once they are developmentally ready! Attend one of our live Annual Trainings to learn all about the New Meal Pattern and the changes that will impact you.

#### *Southwestern Chicken and White Bean Soup*

##### Ingredients:

- 2 cups cooked, shredded chicken
- 1 Tbsp low-sodium taco seasoning
- 2 (14 oz) cans low-sodium chicken broth
- 1 (16 oz) can cannellini beans, rinsed and drained
- 1/2 cup mild green salsa
- Sour cream and cilantro for topping (optional)



##### Directions:

Combine the chicken and taco seasoning, tossing well to coat. Heat a large sauce pan over medium-high heat and coat with cooking spray. Add the chicken and sauté 2 min. until lightly browned, then add broth and stir, scraping the pan to loosen the browned bits. Add beans and salsa to pan, stir well and bring to a boil. Reduce heat and simmer for 10 minutes. Serve with Sour cream and cilantro on top.