

TABLETALK

JULY, 2017 ❁ CHILD FOOD PROGRAM OF TEXAS ❁ P.O. BOX 5465 ❁ KATY, TX 77491 ❁ 281-395-7000

2017 Mandatory Class Trainings

Dallas / Fort Worth Area

- July 22nd 10am-5pm
FT Worth Central Library
Tandy Lecture Hall
Ft Worth, TX 76102
- August 12th 9am - 4pm
Buckingham Church of Christ
3630 Buckingham
Garland, TX 75042

Houston Area

- June 24th 9am-4pm
New Destiny Church
4170 W. Greens Rd
Houston, TX 77066
- July 29th 9am-4pm
United Way Community Center
50 Waugh Dr
Houston, TX 77007

Classes will have a one (1) hour lunch break. Daycare Homes **do not** have to return for the second part.

Please make the necessary arrangements to your schedule, as you will be required to stay as long as needed to complete the mandatory training to receive your certificate. Be sure to sign yourself out when finishing the class so that we have a record of your attendance to award your certificate.

The classes are going great, and there is a lot of information being shared!

But keep in mind:

- **Daycare Homes:** you have to attend a workshop to continue claiming as of October 2017.
- **Daycare Centers:** you have to bring the cook and staff that work within the food program to a workshop to continue claiming as of October 2017.

Due to staff changes Linda Sosa will be monitoring the Daycare Homes on a regular basic. Linda has been with our agency for a few years, and was a daycare provider before. The daycare centers will be monitored by Anna Rodriguez and Jenna Dempsey.

We're proud to announce that we've joined social media and are now proud owners of our very own Facebook page! If you have a Facebook account, then all you have to do is sign in and do a search for "Child Food Program of Texas", and then look for our logo. Share recipes, ask questions, and connect with other's like you!  Now we can finally say "Like us on Facebook!"

Chef Bob's Cookbook

Chicken Noodle Casserole



Chicken Noodle Casserole
PREP: 10 min
COOK: 30 min
YIELD: 6 servings

Ingredients

- 2 cups uncooked egg noodles
- 2 cups cooked, shredded chicken
- 1 (10 oz.) package frozen peas and carrots
- 1 (10 oz.) package frozen corn
- 1 cup milk
- 1 (10 oz.) can cream of chicken soup
- 1 (10 oz.) can cream of mushroom soup
- salt and pepper, to taste
- 1/2 Tablespoon dried minced onion
- 2 Tablespoons melted butter
- 1/2 teaspoon garlic powder
- 1/2 teaspoon Italian seasoning (optional)

Directions

1. Preheat oven to 350° F. Spray a 9x13 inch baking dish with nonstick spray.
2. Boil egg noodles according to package directions. Drain water.
3. Meanwhile, in a large bowl combine all the other remaining ingredients. Add cooked noodles to mixture. Gently stir to combine everything. Pour into prepared baking dish. Cover with foil.
4. Bake 30 minutes or until heated through. Remove from oven and let stand 5 minutes before serving. Enjoy!

Plan ahead! This recipe calls for pre-cooked chicken. A rotisserie chicken works wonders for this recipe. Or bake 2 chicken breasts for 30 minutes and shred before adding it to the casserole.