

TABLE TALK

JUNE, 2018 ❁ CHILD FOOD PROGRAM OF TEXAS ❁ P.O. BOX 5465 ❁ KATY, TX 77491 ❁ 281-395-7000

PY 2018 MANDATORY TRAINING

We would like to apologize for not sending out the PY 2018 training material sooner. Please ignore the previously mentioned dates, as they are no longer applicable. Keep an eye out for your packet in the mail. It should be arriving soon.

The School Year is Ending!

As soon as a parent notifies you of a child's return, call the office IMMEDIATELY to have us put that child back in pending so that you can claim them for those meals.

IT'S SUMMER TIME!

Summer is arriving, which means school age children will be in attendance. Please make sure you've purchased enough milk. Remember: school agers require 8oz per meal.

Things to Remember

- * Whole Grain Rich (WG) must be used once a day at any meal or snack.
- * Juice cannot be served to infants and only once a day for all other children.
- * Graham Crackers/Animal Crackers can only be served twice a week.
- * For breakfast, protein *can* be used in place of bread three times a week.

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Chef Bob's Cookbook

Meatball Sub Bake by TASTY



Meatball Sub Bake
PREP: 15 min
COOK: 35 Min
TOTAL: 50 min
YIELDS: 4

Main Ingredients

- 1 tube refrigerated biscuit
- 1 jar marinara sauce
- 24 frozen mini meatballs
- 2 cups (200 g) shredded mozzarella cheese

Directions

1. Preheat oven to 375°F (190°C).
2. Cut each refrigerated biscuit into 8 pieces. Place in a greased 9x13 inch (23x33 cm) baking dish.
3. Pour on the sauce, and stir to coat all sides of the biscuits.
4. Place the meatballs on top of the mixture.
5. Top with the shredded cheese, and bake for 35 minutes.