


Notes & Reminders

TABLE TALK

Child Food Program of Texas
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Childfoodprogramoftexas.org

 [Facebook.com/childfoodprogramoftexas](https://www.facebook.com/childfoodprogramoftexas)

Contacting the Office

Our phone system is up and running!

I want to thank everyone for your patience this past year. Our staff has been working diligently from their homes, learning our new phone system so that we can better assist you.

If you need to speak with your Claim Assistant, please call the office and leave a message. Your Claim Assistant will return your call as soon as possible.

Our contact information has not changed.

Office: 281.395.7000
Fax: 281.395.7002



WELCOME

William Rutherford
Business Manager

Raven Love
Claim Assistant & Monitor
Greater Houston Area

Tammy Muniz
Daycare Home Monitor
DFW Metroplex

Gordon Yancy
At-Risk Monitor
Greater Houston Area

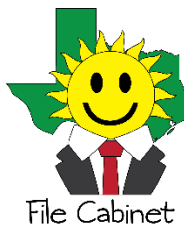
NEW STAFF

Say Goodbye to File Cabinet

The time has come that we no longer have a need for the File Cabinet. It was great while it lasted though.

If you are still using your File Cabinet folder, contact the office immediately!

We have moved onto something even better, and we want to make sure we don't leave you behind.



Say Hello to My Simple Menu Cloud Storage

All **Daycare Centers**, **Shelters**, and **At-Risk Sites** should upload their receipts and Time Distribution forms with proof of payments into your My Simple Menu Software to process.

Upload your receipts each day that you receive them so that there will be less for you to finish at the end of the month. The sooner you get everything into the cloud, the better your Claim Assistant can process it.

The My Simple Menu Cloud Storage will also help keep all of your uploads in one file, and it will be recorded as being received by Child Food Program of Texas.

Pick of the Season's Daily Menu

Find more on our website!
childfoodprogramoftexas.org



Chef Bob's Cookbook

BREAKFAST

Fruity Pebbles™ French Toast from www.nutritionistreviews.com

PREP: 10 min | COOK: 10 min | TOTAL: 20 Min | YIELDS: serves 4

Ingredients

- 4 eggs
- 3/4 cup milk
- 1 cup Fruity PEBBLES™ cereal
- 8 slices whole-grain gluten-free bread

1. In a bowl, whisk together eggs and milk. On a plate or large bowl, spread out the cereal.
2. Heat a griddle or skillet and spray with nonstick spray.
3. Take slices of bread and dip each side in the egg mixture and then lightly press into the Fruity PEBBLES™ cereal on both sides.
4. Cook on griddle or skillet for about 2-3 minutes on each side until lightly browned on both sides and egg is completely cooked.

LUNCH or DINNER

Fruity Pebbles Cereal Crusted Chicken Tenders from cookingcontestcentral.com

YIELDS: 6 servings

Ingredients

- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 egg
- 1 Tablespoon water
- 3/4 cup Panko bread crumbs
- 1/4 cup ground Fruity Pebbles Cereal
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon cayenne pepper
- 1 - 1/4 to 1 - 1/2 pounds chicken breast tenders
- 1/4 cup apricot jam
- 1/2 cup barbecue sauce

1. Heat oven to 425°F. Line cookie sheet with foil; spray with cooking spray.
2. In shallow dish, combine flour, salt and pepper. In another shallow dish, beat egg and water. In third shallow dish, mix bread crumbs, cereal, cheese and cayenne pepper.
3. Lightly season both sides of each chicken tender with salt, coat chicken with flour mixture; dip into egg mixture, then coat with bread crumb mixture. Place on cookie sheet.
4. Bake 15 to 20 minutes, turning once, until chicken is no longer pink in center and coating is golden brown.
5. In a small bowl, combine apricot jam and barbecue sauce. Serve chicken tenders with dipping sauce.

SNACK

Milk and Cereal Breakfast Popsicles from www.inkatrinaskitchen.com

PREP: 10 min | TOTAL: 8 hours | YIELDS: 6 popsicles

Ingredients

- 1 med/large banana, or 2 small bananas
- 1 Cup Greek yogurt
- 1/2 Cup strawberry milk
- 1/2 Cup Fruity Pebbles dry cereal

1. In the bowl of your mixer fitted with the paddle attachment, mix the banana on medium until mashed and smooth (approximately 1 minute).
2. Slowly add in yogurt and milk. Continue mixing until blended. Add the cereal and stir by hand to avoid crushing it.
3. Pour into popsicle molds. Freeze 8 hours until solid.