

Photo Courtesy of Pixabay.com

## EAT WELL, AGE WELL.

# Eat Your Greens. Using Early Summer Vegetables.

- Add tomatoes to any fresh salad for a more vibrant look and taste.
- Pack bell peppers for a nice, easy snack on the go.
- Pair leaf lettuce with any of your favorite summer meals.
- Try roasting or grilling asparagus and adding to any of your favorite summer meals.
- Add radishes to a fresh garden salad.
- Add mushrooms to any garden salad or entrée
- Enjoy rhubarb and strawberries in a variety of ways.

Find delicious and healthy seasonal recipes from UW Extension at this link

https://snaped.fns.usda.gov/nutrition-education/snap-ed-recipes

### WEEKLY CHALLENGES

TRY ONE NEW RECIPE USING EARLY HARVESTED VEGETABLES

> TRY A DIFFERENT WAY TO COOK VEGETABLES

EXPLORE NEW VEGETABLES

PLANT A GREEN HERB LIKE BASIL, THYME, CILANTRO, etc.



June- Eat Those Greens!

Complete the crossword puzzle below. Good luck and have fun!



### Across

4. Either \_\_\_\_\_or eat your vegetables raw, both are great!

6. Incorporating greens and bright vegetable in your

food makes your food look more\_\_\_\_

7. Another benefit of vitamin K is blood

\_\_\_\_\_, important for people with thin

#### blood.

 Necessary for DNA duplication and repair which protects against cancer, green vegetables contain the \_\_\_\_\_you need.

 In addition to vitamins green vegetables can be very\_\_\_\_\_\_, especially important in the warm summer months.

 Even if you don't have a garden, you can still plant\_\_\_\_\_. Not only will you have a green thumb you'll have a green seasoning.

11. Green vegetables can also be used for cooking . For example, zucchini bread

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makesfor a great treat.
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1. Local farmers \_\_\_\_\_are a great place to purchase fresh vegetables.

 As suggested, it is a great idea to keep a food to help keep track of how many

greens you ate this month.

3. If you love to\_\_\_\_\_\_try planting some vegetables instead of flowers.

 Vitamin K, most common in green vegetables and inflammatory disease.

7. As a super food, leafy vegetables are high in minerals and vitamins while low on

GWAAR Nutrition Team in collaboration with UW Stout dietetic students by Ava Bawek 6-2022