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Nutrition and Dental Health

Can an apple a day really keep the doctor away? Does sugar really cause cavities? These questions are frequently asked about teeth, so let's clarify some of the tales, truths and potential misunderstandings about dental health and nutrition. First, if your nutritional intake is poor, often your teeth will be the first to show signs that your body is lacking key nutrients. According to MyPlate, a website from the Center for Nutrition Policy and Promotion, an agency of U.S. Department of Agriculture, a balanced and healthy diet should include:

- Fruits and vegetables. Combined, these should cover half your plate at meals.
- Grains. At least half of the grains you eat should be whole grains, such as oatmeal, whole wheat bread and brown rice.
- · Dairy. Choose low-fat or fat-free dairy foods most often.

• **Protein.** Make lean protein choices, such as lean beef, skinless poultry and fish. Vary your protein choices to also include eggs, beans, peas and legumes. Eat at least eight ounces of seafood a week.

As part of a healthy diet it's important to note that the foods you eat and the beverages you drink can have a direct influence on the incidence and progression of tooth decay. Not only will "sugar" potentially harm teeth, but almost any type of carbohydrate can be troublesome. Bacteria in our mouth uses carbohydrates for food, so when you cut back on sugar in your diet, you automatically reduce your cavity risk. It is also very important after eating any kind of food that you brush your teeth. At a minimum you should brush your teeth morning and night and be sure to see a dentist every 6 months.



dexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

BREAKFAST

All Breakfast are Whole Grain Rich and Reduced Sugar Breakfast served with Milk and Fresh Fruit or Juice

MONDAY: Whole Grain Cereal and Graham Crackers

TUESDAY: Hot Mini Maple Pancakes

WEDNESDAY: Warm Whole Grain Mini Cinis Pastry

THURSDAY: Hot Mini Berry Waffles

FRIDAY: Whole Grain Muffin and Graham Crackers



Fresh Pick Recipe EGG WHITE OMELETTE WITH SPINACH OR CHARD (MAKES 1 OMELETTE) • 2 teaspoons olive oil • 2 cups spinach or chard leaves • pepper (freshly milled) • 3 egg whites, beaten with 1/2 teaspoon chopped marjoram or chives 1. In a small nonstick skillet, heat one teaspoon of oil. 2. Add the spinach or chard, and cook until it's wilted. 3. Season with salt and pepper, then move to a plate.

- 4. Add the second teaspoon of oil to the pan, then pour in the whites. Tilt the pan to spread them out, then cook over medium heat until they're set.
- 5. Season with a pinch of salt and pepper, arrange the spinach over 1/3 of the eggs, then gently prod the eggs over to make a rolled omelette.



Happy February 2018! comments or concerns with the Breakfast or Lunch Program please do not hesitate to call Jacqueline Wagner- Sodexo at 732-531-5630 ext. 7091 or at jacqueline.wagner@sodexo.com

To add money to your child's lunch account go to: www.schoolcafe.com