

As the year comes to a close, we want to express our thanks to Child Care Providers for your dedication to the children in your care. You have done incredible work this year ensuring those children are nurtured with healthy meals, and a variety of foods. You daily fulfill your job with passion and love. The CDA Nutrition Staff wish you and your family a happy and healthy Holiday Season.

Reminders:

- CDA offices will be closed on Monday, December 26th and on Monday, January 2nd. CDA does not reimburse for these major holidays or the day they are observed.
- During the holidays, remember to call the office when closed or if you do not wish to claim that day.
- With the holiday season in full effect, remember to use school notations when school age children are on vacation and are present in your childcare. All you have to do is click on the “no school” button next to the child’s name. If you have any questions or concerns please contact the office.
- Per Regulation, there should be at least two hours in between a major meal and a snack or three hours between two major meals in order to be reimbursed for both meals. If you are unsure that you are meeting this requirement, contact the office. Notify the office CIF email at cif@cdasd.org if you need to update your meal times to accommodate child schedules.
- Monitors continue to conduct unannounced virtual visits. Please always be ready for your Monitor to see you and the children virtually.
- Do you have a new Child Care License due to capacity change, name change or address change? Send a copy of the new license to the Nutrition office for your file.
- Identify the Whole Grain (WG) item you serve each day. Save labels and packaging for the WG items you commonly serve. Monitors will ask to see the packaging.

Amazon Smile:

CDA is registered with the AmazonSmile program, which means whenever you shop Amazon with CDA as your selected charity/nonprofit, a portion of the proceeds from eligible purchases are donated to CDA at no cost to you. This means more resources can be used to support clients and give back to our community. Visit <https://smile.amazon.com/ch/33-0050042>. Log into your account, and select “Child Development Associates, Inc. as

your charitable organization. And then shop like you regularly do.

Holiday Food Safety:

- Wash your hands often.
- Separate ready-to-eat foods from raw meat, poultry, seafood and eggs.
- Cook each food to proper temperatures.
- Refrigerate cooked potluck foods within 2 hours of serving.
- Always reheat leftover foods to at least 165 degrees Fahrenheit.

Visit www.foodsafety.gov for safe cooking tips.

Leftover Turkey Soup

Ingredients

- 2 tbsp. of olive oil
- 2 thinly sliced Carrots
- 2 thinly sliced Celery
- 1 small Onion, chopped
- 1 cup of Green Beans
- 3 cloves Garlic, minced
- 3 tbsp. all-purpose flour
- 8 cups Chicken stock
- 1 tbsp. fresh rosemary, chopped
- 2 tsp salt
- 1/2 tsp dried thyme
- 1/2 tsp dried oregano
- 1/2 tsp pepper
- 3/4 cup Orzo Pasta, uncooked
- 3 cups Cooked turkey, chopped
- 2 cups fresh spinach, packed
- 1/4 cup fresh lemon juice

Directions

Heat oil in a large heavy pot over medium-high heat. Add carrots, celery, onion and green beans. Cook until vegetables begin to soften. Add the garlic, cook 1 minute. Stir the flour. Cook, stirring constantly, for 2 minutes. Slowly stir in the stock, rosemary, salt, thyme, oregano, pepper and bring to a boil. Stir the orzo. Reduce heat to a gentle boil and cook for 8-10 minutes (until orzo is tender). Add the turkey, spinach and lemon juice. Cook to wilt spinach. Season with salt and pepper and serve immediately.

