

Cafeteria Connection

Maschio's Food Services, Inc.

March 2025

Smart Snacking

Snacks are a great way to keep our bodies nourished throughout the day, but it's important that we choose smart snacks. Smart snacks are healthy snacks that are low in fat, sugar, and salt, but high in fiber and protein. Being a smart snacker means choosing a snack that will keep you nourished until your next meal while also giving your body the nutrients it needs. Some examples of snack ideas could be trail mix, yogurt with fruit slices, roasted chickpeas, celery sticks with low-fat ranch dressing, popcorn, and baked tortilla chips with salsa.

Did you know that the snacks we offer at your school are smart snack compliant by following the USDA's nutrition standards? For a snack to qualify as a smart snack, it must have a fruit, a vegetable, a dairy product, or a protein food as the first ingredient. It could also be a combination food that contains at least 1/4 cup of fruit and/or vegetable. If it's a grain product, it has to contain at least 50% of whole grains. The amount of calories, saturated fat, trans fat, sugar, and sodium are also compliant with the standards. A tool called the Smart Snacks Calculator can be used to determine whether or not a product meets school nutrition standards.

CLICK HERE FOR SMART SNACKS CALCULATOR:
<https://foodplanner.healthiergeneration.org/calculator/>

To avoid becoming hungry in between meals, remember to pack snacks. The best time to eat a snack are a few hours after a meal ends and approximately 1-2 hours before the next meal.



Dietitian's Pick

Radishes are best known for their peppery taste and crisp texture when eaten raw. Roasting radishes is a great way to enjoy this root vegetable to bring out their natural sweetness and mellow their sharpness. Did you know that radishes originated in China.

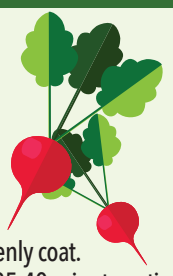
Roasting radishes is a great way to enjoy this root vegetable since radishes are typically known for their peppery taste and crisp texture when raw. Roasting them brings out their natural sweetness and mellows their sharpness. Did you know that radishes originated thousands of years ago in China, Egypt and Greece? Also, the biggest crops of radishes in the U.S. are grown in California and Florida. Radishes are rich in fiber, which supports digestive health and promotes feelings of fullness. Additionally, radishes contain vitamin C, an antioxidant that boosts immune function and promotes skin health, as well as potassium, which helps regulate blood pressure and muscle function.

Roasted Florida Radishes



INGREDIENTS:

- 3 cups Florida Radishes, trimmed and halved
- 3-4 sprigs Fresh Rosemary, minced
- 1 bunch Fresh Parsley, for garnish



- 1 tablespoon Garlic, minced
- 1 tablespoon Olive Oil
- 1 tablespoon Butter, melted
- Sea salt and Fresh Ground Pepper, to taste

INSTRUCTIONS:

1. Preheat oven to 400°.
2. Combine ingredients and toss to evenly coat.
3. Pour onto a sheet pan and roast for 35-40 minutes, stirring halfway through cooking time.
4. Taste and readjust seasoning if needed. Garnish with fresh parsley, if desired.

Fresh Tip: A final sprinkle of sea salt after roasting brings out the sweetness of the radish.

March Holidays

National Nutrition Month

- March 1** National Nutrition Day
- March 2** Dr. Seuss Birthday, Read Across America
- March 3-7** National School Breakfast Week
- March 3** National Cold Cuts Day
- March 4** National Snack Day
- March 7** National Cereal Day
- March 9** National Meatball Day
- March 9** Daylight Savings Time
- March 11** National Johnny Appleseed Day
- March 12** National Registered Dietitian Nutritionist Day
- March 14** National Pi Day
- March 17** Saint Patrick's Day
- March 18** National Sloppy Joe Day
- March 19** National Poultry Day
- March 20** Spring Begins
- March 20** National Ravioli Day
- March 24** National Cheesesteak Day
- March 26** National Spinach Day

Registered Dietitian Nutritionist Day

In March, we celebrate National Nutrition Month. March 12th is registered dietitian nutritionist day. Let's explore what a registered dietitian nutritionist (RDN) is and what they do. A dietitian is a health professional who specializes in nutrition and diet. Dietitians can be found working in various fields such as working for hospitals where they are a member of the healthcare team, they can work for food manufacturers in product development where they help develop recipes and ensure products meet nutritional standards. They can also be found working in private practices with patients of all ages and needs. They are able to provide dietary advice for a balanced diet, as well as nutrition counseling to help patients lose or gain weight.

Dietitians also have a huge role in the education industry. They plan school meals that follow specific nutrition standards. Each meal has to have an offering of fruits, vegetables, grains, meat or meat alternate and milk. In addition to balancing food items, they also ensure compliance with following a range of calories, sodium and sugar limits. This ensures that students are eating healthy, balanced meals at school. Next time you have a nutrition-related question, don't hesitate to ask your dietitian!