Northern Fruit and Vegetable Program Recipes

The Northern Fruit and Vegetable program is a great way for kids to try a variety of fruits and vegetables. Try these healthy recipes to further encourage fruit and vegetable consumption as well as use up the leftover fruits and vegetables to reduce food waste! You can also try making these recipes with the students as an additional learning opportunity!

Apples

- Ontario Apple Oatmeal Crisp
- Apple Blueberry Smoothie

Apple Sauce

- Apple Cranberry Muffins
- Soft Oatmeal Raisin Delights

Blueberries

- Oatcakes with Blueberry Sauce
- Golden Blueberry Pancakes

Broccoli

- Penne with Broccoli and Tomatoes
- Easy Bake Cheese Stratas

Cantaloupe

- <u>Strawberry Cantaloupe Smoothie</u>
- Sweet and Salty Salsa with Feta

Carrots

- Parmesan Carrot Fries
- <u>Carrot Potato Pancakes</u>

Celery

- Lunch Time Pasta Salad
- Chicken and Barley Soup

Clementines

• Simple Fruit Salad

Cucumbers

- Chunky Cucumber and Tomato Gazpacho Pasta Salad
- Potato, Cucumber and Dill Salad



Grape Tomatoes

- Yummy Greek Salad
- Pasta with Roast Tomato Sauce

Honeydew Melon

- Avocado Melon Breakfast Smoothie
- Honeydew Lime Flavoured Water

Pears

- Baked Cinnamon Pears with Oat Topping
- Parsnips with Pears and Wild Rice

Peppers

- Fridge Harvest Frittata
- Jambalaya Lentil & Orzo Skillet

Pineapple

- French Toast Sticks with Pineapple Orange Topping
- Fruidelicious and Dip



