

Safe at Home: Try the 5 Vegetable Challenge!

Are you ready to try something new? Here are five simple and practical ways to add veggies to your safe at home menu plan.

- 1. Buy frozen spinach (the kind that is frozen into ice cube shaped blocks) and put directly into pasta sauce as you're heating it up.
- Slice green cabbage very finely and mix with a small amount of creamy salad dressing. It's perfect in a sandwich or as a taco topping. A bonus is that cabbage has a longer shelf life than lettuce.
- 3. Use leftover roasted cauliflower (or other leftover roasted vegetables) as a novel filling in a grilled cheese sandwich.
- 4. Peel and grate one carrot and add to pancakes, muffin batter or even oatmeal!
- 5. Slice tomatoes and place on top of fish before cooking it in the oven.

Have a great idea for vegetables that you would like to share with us? We would love to hear from you!



