

# POWER UP

**Monthly Minder** 

FEBRUARY 2023





Eating breakfast everyday is important, because it gives you energy, provides vitamins and minerals, and improves focus.
Starting the day with breakfast provides fuel for our bodies to learn and play. A nutritious breakfast helps us pay attention at school or work and keeps us full until lunch. So, try to limit sugary breakfast foods and build a balanced plate to start your day.



A well balanced breakfast includes foods from at least 3 of the 5 food groups.



### PA Harvest of the Month

# February Feature: Mushrooms



Mushrooms come in a thousand different varieties. They can grow in the wild or in sterile environments called "growing houses".

However, some mushrooms in the wild are toxic, so it is best to purchase them commercially rather than picking your own. Fun fact: Pennsylvania leads the U.S. in mushroom production, growing nearly 557 million pounds of mushrooms each year.

## Monthly Recipe

#### **Green Bean & Mushroom Medley**

Source: MyPlate Kitchen

Cut 3 cups of green beans into 1-inch pieces and slices 2 whole carrots into strips. Place in 1 inch of boiling water. Cover, cook until tender, and drain. Add 2 Tablespoons of olive oil to a heated skillet. Saute 1 large onion (sliced) and 1 pound mushrooms (sliced) until almost tender. Reduce heat, cover, and simmer for 3 minutes. Stir in green beans, carrots, 1 teaspoon lemon pepper seasoning, and 1/2 Tablespoon garlic salt. Cover and cook for 5 minutes. Enjoy!

#### Stay Connected



Scan the QR code above to sign up for monthly newsletters and text messages with nutrition and physical activity tips.

This institution is an equal opportunity provider. This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP) through the PA Department of Human Services (DHS).

Find us on social media. Follow our pages for the latest updates.





