eatFresh.org Masty Recipes On Your Budget







About Leah's Pantry

- Nutrition education and cooking workshops for lowincome communities
- Have worked with 6,000 individuals and 150 organizations since 2006
- Many of our clients access food banks regularly
- In-person experiences informed creation of EatFresh.org



EatFresh.org Audience



Those not currently being reached by SNAP-Ed interventions



Those receiving interventions who seek reliable information online



Providers who will use a useful website for programs and clients

Benefits of Using EatFresh.org

- ✓ USDA-approved user-facing nutrition and recipe resource
- Mobile, tablet and desktopfriendly website
- ✓ Easy to navigate
- Available in English, Spanish, Chinese



Benefits of Using EatFresh.org

- Alleviates the burden of being an "expert" in nutrition
- Messages align with other SNAP-Ed messages, assuring that you can rely on using them
- ✓ Responsive to new information
 - 2015 Dietary Guidelines updates





Advanced Search

Filter Recipes b	y		
Meal Type	Cuisine	Cooking Environment	Dietary Info
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Sharing Toolbar



Tacos





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Recipes Like This One

Text





Hover Tip on Ingredients

Ingredients

GREEN ONIONS

Try this instead: Red Onion, Yellow Onion, White Onion, Pearl Onion, Scallion (green onion)

Read more about Onion >

1 Lemon

- 2 Green onions
- 1 (6-ouncercan low-sodium
- 1 (15.5-ounce) can white be
- 1 Tablespoon Canola oil
- 1 Tablespoon Dijon or cour
- 1/2 Teaspoon Salt
- 1/4 Teaspoon Ground black

Recipes Healthy Lifestyle Community Discover Foods My County Resources Home » Discover Foods » Onion

MY RECIPES

Onion



Foods Included

Red Onion, Yellow Onion, White Onion, Pearl Onion, Scallion (green onion)

Description

Onions are an edible bulb that grow underneath soil. Onions are commonly used in cooking and can be eaten raw or cooked. They have many layers inside with thin papery layers on the outside. They are crunchy and pungent when raw, and are soft and sweet when cooked.

Buy It

· Onions should have dry, papery skins and be very hard.

Learn about your local Farmer's Markets



Featured Recipe



Poll How did you hear about EatFresh.org?

- Flyer, postcard, poster, bus ad, or other print material
- Health educator
- CalFresh or CalWORKs Eligibility Worker
- Nutrition workshop instructor

Yield Changes



Budget-friendly recipe

* Serves: 2 * 8 hours 5 mins. * Dairy-free * Gluten-

This one-pot meal makes great use of inexpensive dried be

Ingredients

Serves 2



- 1/2 Pound Dried beans
- 1/4 Pound sausage
- 1 Small onions
- 2 Stalks celery
- 1 Teaspoon Dried thyme
- 4 Cup Water or Low-sodium chicken broth
- 1 bunch kale or Collard greens

1¹/₂ Teaspoon Apple cider or Red wine vinegar salt and black pepper to taste

Sausage & Greens Stew

S- Budget-friendly recipe

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This one-pot meal makes great use of inexpensive dried b

Ingredients



Comments on Recipes



1 Comment eat/resh.org	 L	
Sort by Best +	Share 🖄 Fav	
Join the discussion	Angendet - 49001000000 - 2010000	
My Tu Duong 3 hours ago This is one of my favorite recipe of delicious. In fact, I am making this t Repty Share	all times! It is simple to prepare and tastes tonight.	
ALSO ON EATFRESH.ORG	WHAT	
Sautéed Vegetables 2 comments * 9 days ago 2 Jess — This is my go-to easy dinner! I	Carrot, Jícama and Orange Salad 1 comment 9 days ago Erin – I made this salad last week	

lad last week and loved it! I used greek yogurt instead of mayo, but I also think it could be ...

Subscribe

also like adding chicken and basil or ginger and a little soy sauce.

ange Salad



Add Disque to your site





WHAT'S THIS?

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are 🗠 Favorite

Ask a Dietitian

Ask a Dietitian



Your EatFresh.org Dietitian:

Jenna Olson, RD Location: San Diego, CA Organization: Jacobs & Cushman San Diego Food Bank Favorite Fruit: Pineapple

Ask a Dietitian Now >

Recent questions and answers

How come it is so hard for me to keep a diet? How

When it comes to healthy eating, everyone is different. The when eating healthy is to make small changes overtime s Read more »

I have Hepatitis C. Are there any guidelines I shoul Alike any medical condition it is difficult to provide specific But in general individuals with chronic Hepatitis C should Read more »

Ask a Dietitian

Sometimes our users have specific nutrition questions that require an expert to answer. Post your question back to you within 24-48 hours.

Please limit your question to less than 250 characters.

Enter your email address so we can respond to you *

Our users love to learn from our dietitian, even when someone else asks the question. Is it ok if we show will not display your email address. We will send you the answer in an email, in either case.

• Yes O No



Local Resources by County

Recipes Healthy Lifestyle Community Discover Foods My County Resources

MY RECIPES

Home » Counties » San Francisco

San Francisco

Choose Different County

Farmer's Markets

Filter by city

Apply Clear

Alemany Farmer's Market 100 Alemany Blvd San Francisco, CA 94110 http://sfgsa.org/index.aspx?page=1058 Hours & information: Saturday 6:00am - 5:00pm Accepts EBT

Castro Farmer's Market

288 Noe St. San Francisco, CA 94114 http://www.pcfma.com/market_home.php?market_id=64 Hours & information: Wednesdays 4:00pm - 8:00pm, March - December Accepts EBT

Crocker Galleria

50 Post St. San Francisco, CA 94108 http://cafarmersmkts.com/markets/category/crocker-galleria Hours & information: Tuesdays and Thursdays 11am - 3pm Accepts EBT

Apply for CalFresh

snaefresh

SnapFresh helps you find the closest places that accept EBT cards (Food Stamps/SNAP).

Farmers' Market Finder





General County Info

2-1-1 is a way to access community information and referral services.

Divisadero Farmer's Market

Add a shortcut to your home screen (it's not an app)





Coming Soon: EatFresh Online Modules



Best Practices: SF-Marin Food Bank

- Search for recipe ideas for cooking demos
- Pass out recipe cards to clients at distributions and community tabling events
- Introduce and reference EatFresh.org during nutrition education activities



Best Practices: SF-Marin Food Bank

Recipes are helpful because:

- Accessible for people with varying levels
 of cooking skills
- Easy to find ingredient substitutions
- Incorporates food distributed by the food bank
- Nutrition information is helpful
- Save time and money on translations able to print recipes in all three languages for classes

Best Practices: Feeding America San Diego

FEEDING

Feeding America SD

Keep your budget in check with

Greens Stew: bit.ly/1wzhH7a

@EatFresh_Org's #recipe for Sausage &

@FeedingSanDiego

Following

- Use Twitter to promote EatFresh.org recipes
- Distribute posters
 quarterly to school and mobile pantry sites
- Link to EatFresh.org on agency-only website as a tool
- Distribute recipe cards at CalFresh application appointments

Best Practices: San Diego Food Bank

- Pull info from Discover Foods pages to create handouts for clients
- Distribute recipe cards to clients through food bank agencies
- FASD/SDFB have designed their agency nutrition trainings around EatFresh.org; use recipe cards and posters to reinforce nutrition messaging throughout the year

EatFresh.org Toolkit

http://leahspantrysf.org/eatfresh-toolkit

- Logo Files
- Posters
- Flyers
- Recipe & Messaging Postcards
- Website Badges
- User How-to Guides
- Demo Video



Order Print Materials

http://leahspantrysf.org/eatfresh-order

Rainbow Coleslaw

Pack with Oven Fried Chicken for a tasty picnic funch.

Makes 12 servings. Scop per serving. Prep Time: 15 minutes \odot

Ingredients

1 cup thinly sliced red cabbage 2 cups thinly sliced green cabbaga 1/2 cup chopped yellow or red bell pepper ½ cup shredded carrots 1/4 chopped red onion

% cup fat free mayonnaise 1 Tbsp red wine vinegar % tsp celery seed (optional) S cup lowfat cheddar cheese, cut into bite-sized cubes

For more recipes like this, go to http://eatfresh.org.

Preparation

1. In a large bowl, combine all the vege 2. In a small bowl, mix mayonnaise, ving

- a dressing.
- 3. Pour the dressing over the vegetabl
- 4. Toss salad with cheese and serve ch

Nutrition Information par Serving: Calarian 30, Carb Saturated FatOg, Trans EatOg, Chalantarol 2mg, Sa

This reasons was funded by USDA's Support and Nation low mome. It can help you buy maintine forces for a failed

Use MyPlate to help build a balanced diet.

The colors remind us to eat from different food groups.

Vegetables and fruits take up half of MyPlate - are half of your calories coming from these foods every day?

Switch half of your grains to whole grains - for example, whole grain bread and brown rice.

Choose water or low-fat milk with meals.





Affordable cooking

begins at the market.

For more healthy living tips, visit http://eatfresh.org/healthy-lifestyle.

Cale fresh eatFresh.org

Make your dinner this week look like MyPlate. Make half your plate fruits and vegetables, and half your plate grains and protein. Add a side of dairy to complete the balanced meal.



eatFresh

Black Bean and Vegetable Quesadillas

Serves 6 + 45 Mm

ecetarian = Kid-Inendity

Ingredients & Materiale Cooking Directions

Nutrition & Source Info





Upcoming EatFresh.org Webinar

EatFresh.org for Food Bank Distribution Agencies Thursday, May 14th 1:00 – 2:00PM





Contact Info

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