Building a healthy body begins with building a healthy plate. To celebrate National Nutrition Month we wanted to provide some tips to help.

Start the day right with a powerful breakfast!
Did you know that children who skip breakfast tend to be more tired, irritated, or restless by late morning? Eating breakfast helps establish a normal eating pattern; and eating regular meals and snacks is key to maintaining a healthy weight throughout life. Remember, a healthy breakfast is important and gives you energy for the rest of the day!

Quick and easy breakfast ideas:
- WW tortilla wrapped around a banana and 1% milk.
- Whole grain English muffin with avocado, hard-boiled egg and 1% milk.
- Oatmeal with 1% milk and blueberries.
- Almond butter waffle topped with strawberries and 1% milk.

Encourage your children eat more fruits and veggies.
Fruits and vegetables improve children's nutrition, help prevent obesity and may boost school performance.

Fun ways to increase your children’s fruit and veggie intake:
- Use colorful vegetables as pizza toppings.
- Top baked potatoes with beans and salsa or broccoli.
- Swap crunchy veggies for chips when using a dipping sauce.
- Make sweet and yummy fruits your dessert.
- Prepare veggie sticks to have for quick snacks.

And remember, it’s important for children to stay active!
Taking a walk after a meal or playing catch for 30 minutes is a great and simple way to keep kids active and healthy.

Source: nationalnationalnutritionmonth.org
Way Cool Pasta Salad**

**Ingredients:**
- Medium-bow tie or penne pasta - 3 cups
- Yogurt, vanilla, non-fat - 1 cup
- Mustard - 1-1/3 Tbsp
- Chopped celery - 1 cup
- Chopped green onion - 1/2 cup
- Tomatoes, chopped or canned, drained - 2 cups
- Pepper

**Instructions:**
1. Cook pasta according to package directions, but without adding salt to water. Drain and allow to cool.
2. In large bowl, combine yogurt and mustard.
3. Add pasta, celery and green onion to yogurt and mustard. Chill at least 2 hours in refrigerator.
4. Add tomatoes just before serving.
5. Top with pepper. Mix and enjoy!

**Serves:** Serves 12. Portion size is ½ cup to meet grain/bread requirement and fruit/vegetable requirement.