Pairings for children ages 2-5


- Milk + berries
- Milk + whole-grain cereal + sliced banana
- Milk + graham crackers
- Frothed milk (warm or cold) + animal crackers


## WITH CHEESE

- Cheese + steamed vegetables
- Cubed soft cheese + thin apple slices
- Shredded cheese + scrambled eggs
+ diced tomatoes
- Shredded cheese + tortilla + salsa
(add to tortilla to make a quesadilla)


## COTTAGE CHEESE

- Cottage cheese + canned peaches
- Whipped cottage cheese + whole-grain toast + chopped fruit
- Cottage cheese + chopped vegetables (peppers, tomatoes, cucumbers)


## QUICK TIPS:

- Younger kids need to eat 3 meals and at least 2 snacks a day.
- Choose foods with different textures and from different food groups.
- Offer the same types of foods that you eat at mealtime or leftovers from previous meals.
- Include high-protein foods like dairy or lean protein and high-fiber foods like fruits, vegetables or whole grains to help satisfy until mealtime.
- Serve fresh, frozen or canned foods - they can all be healthy options.


## Pairings for children ages 6-10



- Milk + berries + whole grain cereal
- Warm milk + cocoa powder + cinnamon
- Chocolate milk + banana muffin
- Milk + nut butter + fruit (blend to make smoothie)


## WITH CHEESE

- String cheese + grapes
- sliced cheese + sliced cucumber
- String cheese + tortilla + salsa (wrap and dip)
- Cheese cubes + cherry tomatoes + pretzel sticks (make kabob) COTTACE CHEESE
- Cottage cheese + berries + granola
- Cottage cheese + toast + diced vegetables
- Cottage cheese + sliced pears + cinnamon
- Whipped cottage cheese + everything-bagel seasoning + pita crackers


## QUICK TIPS:

- Older kids need to eat 3 meals plus 1-2 snacks a day (depending on growth spurts/physical activity)
- Offer 1 serving from 2-3 different food groups to create a "smart snack" (whole grains, fruits, vegetables, low fat dairy and lean protein).
- Designate an "eating zone" at home and turn off screens.
- Include your child in choosing and preparing snacks.

