

## Plan: Know What's for Dinner

### MEALS TO REMEMBER

Sometimes the hardest part about fixing dinner is deciding what to make. List the meals you and your family enjoy to help you plan your week. Post the list in a handy spot like the inside door of a cabinet. Keep adding new favorites.

### MAIN DISH

(chicken, beef, pork, fish, pasta, beans, tofu, etc.)

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### SIDE DISHES

(salad, vegetables, fruit, potatoes, rice, etc.)

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*Plan your dinners for the week. It will help with shopping and save time.*

**WHAT'S FOR DINNER?**

<p>Monday _____</p> <p>_____</p> <p>_____</p> <p>Tuesday _____</p> <p>_____</p> <p>_____</p> <p>Wednesday _____</p> <p>_____</p> <p>_____</p>	<p>Thursday _____</p> <p>_____</p> <p>_____</p> <p>Friday _____</p> <p>_____</p> <p>_____</p> <p>Saturday _____</p> <p>_____</p> <p>_____</p> <p>Sunday _____</p> <p>_____</p> <p>_____</p>
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# Chicken and Broccoli Quiche



Makes 2 quiche | Serving Size: 1/6 quiche


 **Hints:** With this time saving recipe, you can make one now and freeze one for later.

To lower fat and calories, try making this recipe in a muffin tin without the crust. It will be a perfect serving size, and you can freeze the leftovers for a quick breakfast or snack later.

## Ingredients

- 2 9-inch ready made pie crusts, baked
- 4 eggs
- 1 cup low-fat or skim milk
- Salt and pepper to taste
- 1/2 to 3/4 teaspoon garlic powder
- 1 package (10-ounce) frozen, chopped broccoli
- 1/4 cup shredded carrots
- 1/4 cup finely chopped onion (optional)
- 3/4 cup cooked, chopped chicken
- 3/4 cup reduced-fat cheddar cheese, shredded

## Directions

1. Preheat oven to 350°F. Bake pie crusts according to package directions.
2. In a mixing bowl, combine eggs, milk, salt, pepper, and garlic powder. Mix well.
3. Place frozen chopped broccoli in microwave. Cook according to package directions. Pour off liquid. Let cool, squeeze broccoli to remove more water.
4. Layer the meat, vegetables, and cheese into baked pie crusts. Pour the egg mixture over the ingredients.
-  5. Bake at 350°F for 30 to 40 minutes or until top is browned and a knife inserted in the center comes out clean. Use a thermometer to be sure temperature of quiche reaches 160°F.
6. Let stand 5 minutes before cutting.

## Nutrition information Per Serving

245 calories		Total Carbohydrate	21 g
Total Fat	11 g	Dietary Fiber	2 g
Saturated Fat	4 g	Sodium	360 mg
Protein	15 g		

 Excellent Source of Vitamins A

 Excellent Source of Vitamin C

 Good Source of Calcium



## Start a Walking Group

Get together with two other friends and their kids and go for a walk. Schedule it on a certain day of the week at a certain time, like every Thursday at 4pm. Walking together is a great way to talk and visit as well as get some activity.