Harvest of the Month NEBRASKA

# LEAFY GREENS

Locally-grown greens are highlighted this season for Nebraska Harvest of the Month and being offered on your school's menu! Leafy greens like collard greens, chard, spinach, kale and a variety of lettuces are spring favorites for Nebraska gardens. Did you know some "tops" are also edible, like turnips and beet greens? Try them in smoothies or mixed into a salad!



- Select greens that have fresh, green leaves; remove wilted or yellow leaves and avoid any rot on the leaves.
- Keep un-rinsed greens in plastic bag in crisper for about 3 days; 5 days if wrapped in moist paper towels.
- Each type of greens has a different flavor and popular cooking method.
  Most greens make great additions to stir fry, soups or stews.

### SEASONAL AVAILABILITY





## SUPER SMOOTHIES

#### Ingredients:

- 1 cup spinach
- · 1 cup water
- ½ cup frozen mango
- $\frac{1}{2}$  cup frozen berry blend
- 1 banana

#### **Directions:**

- 1. Place spinach and water in blender. Puree until smooth.
- 2. Add fruit and blend again. Enjoy!

https://simplegreensmoothies.com





## FUN WITH LEAFY GREENS

#### WHAT'S INSIDE MY GREENS?

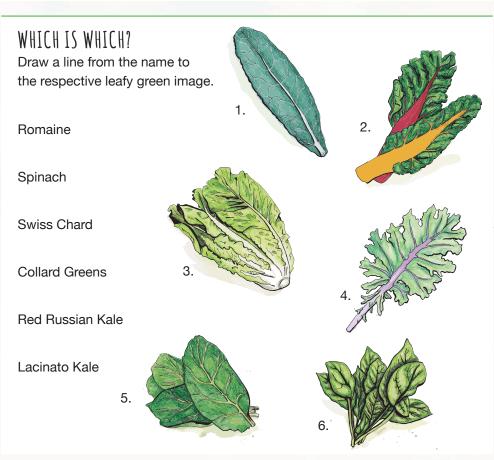
Match the different nutrients available in many leafy greens, with the beneficial functions they do for your body.

Vitamin C Helps with digestion

Vitamin A Necessary for bone metabolism

Vitamin K Helps your body's healing process

Fiber Important to vision & healthy skin



What's Inside My Greens Answers: Vitamin C-Helps your body's healing process, Vitamin A- Important to vision & healthy skin, Vitamin K- Necessary for bone metabolism, Fiber- Helps with digestion. Which is Which Answers: Romaine 3, Spinach 6, Swiss Chard 2, Collard Greens 5, Red Russian Kale 4, Lacinato Kale 1.