# **KOCOMotions**

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## **Upcoming Events**

KOCO

Child Care Center

September 2 Labor Day Schools closed *KOCO closed* 

September 3 Visiting Curriculum resumes Circrobatics, Second Step, EHPL, Signing Time, Fun with Mr. B and Makerspace

September 3 Board of Directors Annual Meeting Election of Officers 6:00-7:00 pm

October 3 Preschool Field Trip to Scott's Orchard Rooms 104 & 105 only

October 13-20 Scarecrows in the Park Visit KOCO's scarecrow at Sears Park

October 29 **Trunk or Treat** Center School 5:30-7:00 pm Check out KOCO's "Barnyard Boo!"

October 30 Chatham Health Flu Clinic KOCO room 101









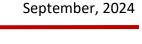






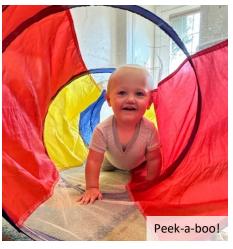
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#### HERE ARE SOME FUN RECIPES USING ITEMS WE EXPLORED THIS MONTH!



## Eggplant and Veggie Pizza

#### Ingredients

1 1/2 cup Tomato & Basil Red Sauce 2 medium eggplants (cut in 1/2 inch thick slices) 2 tbs olive oil (divided) 1 small zucchini (diced) 1/4 small onion (diced) 2 garlic cloves (minced) 3/4 cup cherry tomatoes (halved crosswise) 3/4 cup shredded mozzarella cheese 1 tsp fresh oregano (chopped) 6 basil leaves (julienned) 1/2 tsp red pepper flakes (optional)

#### Directions:

 Preheat oven to 450 ° F. Line rimmed baking sheet with parchment paper.
 Arrange eggplant slices in one layer on baking sheet. Brush each slice with 1 1/2 tablespoons olive oil. Sprinkle with 1/2 teaspoon each salt and black pepper. Bake 10 minutes.

3. In large skillet, heat remaining oil over medium- heat. Add onions. Cook and stir 2 minutes. Add garlic, zucchini and oregano. Stir and sauté for 2 minutes. Add tomato sauce and cook 1 minute.

4. Remove eggplants from oven. Top each with equal amounts of red saucevegetable mixture, cherry tomatoes and mozzarella. Return to oven and bake 5 minutes or until cheese is melted and bubbly.

5. Serve eggplant pizzas sprinkled with fresh basil and red pepper flakes (optional).

Recipe from ShopRite.com

### **Bell Pepper Race Cars!**

## Ingredients:

Baby bell peppers Mini Cucumbers Grape tomato Hummus Sliced Olives Toothpicks



#### **Directions:**

- 1. Cut the very top (stem) off of the bell peppers. Cut the bell pepper in half lengthwise.
- 2. Fill bell pepper half with your favorite hummus.
- 3. Cut baby cucumbers into thin rounds. Using a toothpick and four cucumber slices, assemble the wheels.

 Add a small grape tomato on top of the hummus, at the back of the car (this is the driver!). Place an olive slice in front of the tomato for the steering wheel. 5.Enjoy!

#### Ingredients



Shop Rite

Recipe from ShopRite.com

1 box Barilla® Protein+® Cellentani pasta 2 pints grape tomatoes, mixed color, halved 4 tablespoons extra virgin olive oil, divided 4 tablespoons lemon juice 8 basil leaves, julienne 2 cups small mozzarella cheese balls, halved Salt and black pepper to taste

#### Directions

 Bring a large pot of water to a boil. Cook pasta according to package directions and drain. Drizzle pasta with 1 tablespoon olive oil and place on a sheet tray to cool down. Set aside.
 In a large bowl combine tomatoes, basil, remaining olive oil and cheese. Season with salt and pepper. Add pasta, stir, and enjoy!

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HERE ARE SOME OF THE ITEMS WE EXPLORED THIS MONTH, FROM OUR CSA WITH COLD SPRING FARM!

## Bell Peppers are a great source of vitamin C. With cold and flu season around the corner, vitamin C helps to support a healthy immune system! **Tips to get kids interested in trying Peppers:**

~ Do a pepper taste test! Compare different colored peppers. See which one is sweeter, crunchier, etc

~Veggies as vehicles! Cut mini bell peppers in half and use like a chip for your kids favorite dips.

Big or small, tomatoes are packed with lycopene, an antioxidant shown to have heart health benefits.

## Tips to get kids interested in trying Tomatoes:

~Have a dipping party! Line up a few different dips (hummus, ranch, pesto, etc) and have your kids taste test by dipping tomatoes in each sauce. Have them rate their favorite combo.
~Tomato squirting contest! Take a few sheets of white paper and line them up on your table or counter. Sitting in front of the paper, place a cherry tomato in your mouth and take a big bite down the middle. Measure how far the tomato seeds traveled. Although messy, this can be a fun way to get them to try tomatoes. (Idea from the book Adventures in Veggieland)



## Tips to get kids interested in basil:



Have kids pull leaves off the stem of a basil plant and stack them. Have them count out the leaves as they stack them. Sometimes the littlest activity and exposure can pique their curiosity and encourage them to try something new.
 Tomato & Mozzarella skewers are another fun way to try basil. Give kids a small skewer or toothpick and have them place a cherry tomato, mini mozzarella ball and basil leaf on the stick. Have them repeat the pattern until the skewer is full. Drizzle with balsamic reduction and olive oil.

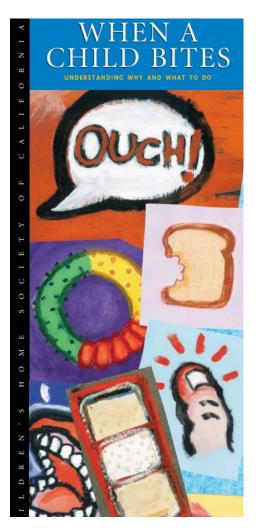
Eggplant is a great source of fiber. Fiber helps to keep us full and satisfied longer.

## Tips to get kids interested in trying eggplant:

~Eggplant can be a tricky one for kids, as it may not be as familiar. Try preparing and serving eggplant in a familiar way. Cut eggplant into fry sized strips and dredge in flour, egg wash, then breadcrumb and parmesan mixture. Air fry or bake to make delicious crunchy eggplant fries.



Handout provided to you by ShopRite of East Hartford Dietitian: Lindsey Kent, RD For more recipes and nutrition information, email Lindsey.kent@wakefern.com









## koco4kids.org

Did you know that KOCO has a website? Did you know that our website has tons of useful information and dozens of resources for parents? Click on any of the sample thumbnails to read more about these topics, or click on the link below to visit our website's resource page:

## koco4kids.org/resources







Pathways



FREE tools to maximize child development Pathways.org is a 501(c)(3) not-for-profit organization.

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