

POWERUP PRESS | APRIL 2018

### JOIN THE FUN DURING THE 4TH ANNUAL POWERUP WEEK!

PowerUp Week is a time to have fun and get inspired. PowerUp activities help kids, families and the entire community eat better and move more. This special week (May 5-12) is a great way for communities in the St. Croix Valley to come together. We want our kids to grow up healthy and strong.

STAY UPDATED ON POWERUP WEEK BY LIKING POWERUP ON FACEBOOK AND VISITING **POWERUP4KIDS.ORG/WEEK**.

# ENTER TO WIN! POWERUP RECIPE CONTEST

Kids... don't forget to enter your original fruit or veggie recipe by June 30 into the PowerUp Recipe Contest for a chance to earn the title of PowerChef! For all the details, visit **powerup4kids.org/powerchefrecipecontest**.

## HAPPY BIRTHDAY CHOMP!

You're invited to help Chomp celebrate! Look inside to find one of his many birthday parties throughout the Valley during this special week!

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### **POWERUP YOUR FAMILY CALENDAR**

ALL EVENTS are FREE or low cost. Find times, location and all the details at powerup4kids.org.



\*TO REGISTER go to **powerup4kids.org**, select Classes and Events.

Visit **powerup4kids.org/week** to get the full scoop on Chomp's birthday parties, along with all these events and more, plus ideas for how to PowerUp at home too!



# powerup SPOTLIGHT RECIPES CELEBRATE POWERUP WEEK WITH THESE

### **POWERUP PARFAIT**

Serves: 4

### INGREDIENTS

- 2 cups fresh blueberries, mango, strawberries, or any fresh, dried, frozen, or canned fruit
- 2 cups non-fat vanilla Greek yogurt
- 1/2 cup granola

#### INSTRUCTIONS

Wash your hands with soap and water, then gather all your kitchen gear and ingredients and put them on a clean counter.

- 1. Place 1/4 cup of fruit in bottom of clear serving bowl or small glass.
- 2. Top with 1/2 cup yogurt and 3 tablespoons of granola. Alternate layers until full.

RECIPE FROM THE POWERUP KITCHEN

### **GREEK SALAD KABOBS**

YUMMY KID-APPROVED RECIPES!

Serves: 12-15 kabobs

#### INGREDIENTS

- 1 tablespoon fresh lemon juice
- 1/2 teaspoon grated lemon zest
- 1 tablespoon olive oil
- 2 teaspoons finely chopped fresh mint (or 1/2 teaspoon dried)
- 1 small garlic clove, peeled and minced or put through a garlic press
- 18-ounce block feta cheese, cut into cubes
- 1 cucumber, quartered lengthwise, and cut into cubes
- 1 pint (2 cups) cherry tomatoes
- 1 cup pitted black or green olives

### INSTRUCTIONS

Wash your hands with soap and water, then gather all your kitchen gear and ingredients and put them on a clean counter.

- Put the lemon juice and zest, olive oil, mint, and garlic in the bowl and mix well. Add the feta and gently stir. Leave it to marinate while you prepare the other ingredients.
- 2. Thread the marinated feta, cucumber, tomatoes, and olives onto the skewers, alternating and arranging them however you like. (Tip: Push the skewers slowly and gently through the cheese cubes so that they won't be inclined to crumble.) Serve right away.

RECIPE REPRINTED WITH PERMISSION FROM CHOP CHOP® MAGAZINE

### POWERUP WITH CHOMP!

Instructions: Color Chomp and draw your favorite way to PowerUp. Chomp would love to see your artwork. Send a picture of it to him at **chomp@healthpartners.com**.

