DAIRY NUTRITION for kids. Facts + Tips

- Kids aren't getting enough calcium, vitamin D, and potassium. Luckily, these nutrients are all found in dairy foods.
- Vitamin D and calcium
 work together to build
 strong, healthy bones and teeth —
 without vitamin D, your body can't absorb calcium.



- Potassium helps regulate fluid balance and maintain blood pressure. It also helps with muscle activity.
- Three servings of daily milk, yogurt, or cheese gives you a powerful punch of 13 essential nutrients.

Incorporate More Milk!

Stir up a bowl of instant or old-fashioned oatmeal with milk instead of water.

Use milk instead of water when preparing canned or packaged soups. Microwave a cup of low-fat chocolate milk for instant hot chocolate.

Blend a cup of low-fat milk with frozen berries and a teaspoon of chocolate syrup.

Use milk instead of water when preparing instant mashed potatoes, rice, or stuffing. Mix low-fat strawberry milk with strawberry slices; freeze in a Popsicle

For more recipes and information, visit

WinnersDrinkMilk.com

Did you **know?**

- Cheese may help children eat more fruits, vegetables, and whole grains when added or eaten with these foods. Even reduced-fat cheese has the same essential nutrients as regular cheese.
- Yogurt is an excellent source of protein, calcium and vitamin D. It makes a quick and easy snack or a great dip or topping.
- Chocolate milk delivers the same 13 essential nutrients as white milk. In fact, pediatricians recommend low-fat or fat-free flavored milks to help optimize bone health and calcium intake.

Serving Sizes



8 oz



8 OZ milk



1½ OZ cheese (4 dice-sized cubes)



Pineapple Mozzarella Flatbread

Makes 6 servings

Ingredients

1 (11.2 oz) package thin whole grain flatbreads

1 (12 oz) can pizza sauce

1 (12 oz) can **pineapple tidbits**, drained

1½ cups red onion, peeled, diced

1½ cups red bell pepper, stemmed, cored, diced

1½ cups part-skim Mozzarella cheese, shredded

Directions

Preheat oven to **375°F**. Place flatbread on a baking sheet. Spread with ¼ cup of pizza sauce; layer with ¼ cup each of the pineapple, red onion, red pepper, and cheese. Bake **8–10 minutes**, or until cheese is melted. If you want, sprinkle with **red chili flakes** to add a hint of spice!



AMERICAN DAIRY ASSOCIATION INDIANA INC. MINNERS DrinkMilk.com

f INDairy

IndianaDairy
INDairy

☑ @INDairy

INDairy

