# **Cornell Cooperative Extension**

September 2021 Volume 3-Issue 1

# SAVE TIME, SAVE MONEY, EAT HEALTHY.

# SNAP-Ed New York Has a New Look!

Visit **snapedny.org** to get more information about recipes and tips for eating healthy for yourself and your family.

## E-mail: <u>bmr37@cornell.edu</u> to receive the SNAP-Ed E-news!

#### Welcome to SNAP-Ed!

SNAP-Ed is a FREE, confidential nutrition education program that helps families manage food resources during tough economic times. The Extension Nutrition Team of knowledgeable nutrition educators provide practical, hands-on activities and skills for healthy meal prep, as well as explore the importance of physical activity in a healthy lifestyle for the community members in the North Country.

The primary focus of our program is to promote food resource management skills, encourage healthy food and physical activity behaviors, weight management, increase consumption of nutrient dense foods, and develop skills to prepare low-cost, nutrient-dense recipes through food demonstrations.

#### **Creamy Potato and Leek Soup**

(Makes: 8 Servings) Source: FoodHero.org, recipe/ Creamy Potato and Leek Soup



#### **Nutrition Facts: Serving Size: 3/4 cup**

Calories 150 Total Fat 5 g Saturated Fat 3 g Cholesterol 10 mg Sodium 55 mg Total Carbohydrate 21 g Dietary Fiber 2 g Total Sugars 2 g Added Sugars included 0 g Protein 5 g

#### Ingredients:

- 3 leeks (about 3 cups diced)
- 3 potatoes (about 3 cups diced)
- 2 Tablespoons margarine or butter
- 4 1/2 cups low-sodium chicken broth
- 1/4 cup 1% milk
- 2 garlic cloves, minced or
- 1/2 teaspoon garlic powder
- 1/2 teaspoon pepper

#### **Directions:**

- 1. Remove root and green tops from leeks. Slice in half lengthwise and rinse well under running water. Slice crosswise into 1/4 inch slices.
- 2. Scrub potatoes under running water with a clean vegetable brush; cut into small cubes.
- 3. Melt margarine or butter in a 2-quart saucepan over medium heat.
- 4. Add garlic and chopped leeks. Cook until softened.
- 5. Add potatoes and enough broth to cover. Cover pan and simmer until potatoes are soft. Mash with a potato masher or fork until potatoes are fairly smooth.
- 6. Add remaining broth, milk and pepper. Simmer for about 5 minutes.
- 7. Refrigerate leftovers within 2 hours.

### **Small Changes, BIG Difference**

# Being active is an important part of a healthy lifestyle even when our lives get busy!



This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP.

If you have a disability and are having trouble accessing information in this newsletter or need materials in an alternate format, contact bmr37@cornell.edu for assistance.

Cornell Cooperative Extension is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities and provides equal program and employment opportunities.