QUICK BREAKFAST IDEAS

For those days when time is tight or help is limited try these ideas from other breakfast programs. They are quick to prepare and serve!

When planning meals, aim for a variety of healthy foods from Canada's Food Guide, including at least one vegetable or fruit, one whole grain food and one protein food.

VEGETABLES & FRUITS	WHOLE GRAINS	PROTEIN FOODS	
mini carrots cherry tomatoes cucumber snap peas celery sticks easy peel oranges fruit cup bowl of whole fruit frozen berries bananas	whole grain crackers popcorn rice cakes whole grain toast whole grain cereal instant oatmeal whole grain bagel whole grain tortilla	milk fortified soy beverage yogurt greek yogurt dip sliced hard cheese cheese sticks or strings cottage cheese boiled egg scrambled egg baked beans	hummus almonds soy based butter seed based butter peanut/almond butter roasted chickpeas roasted sunflower seeds roasted pumpkin seeds

TRY A CEREAL BAR

Offer different cereal varieties, granola, dried fruit and milk! If you have a designated area for eating, you may also leave the dry cereal and fruit, bowls and spoons out for the week.

Simply take out the milk and serve!



HERE ARE SOME QUICK BREAKFAST IDEAS:

- 1.banana wrap made with banana, wow butter and whole grain tortilla
- 2.yogurt parfait made with frozen berries, yogurt and granola topping
- 3. whole grain toast with warm baked beans and cherry tomatoes
- 4. snap peas, sliced cucumber and mini carrots with cereal and milk
- 5.instant oatmeal with raisins, cinnamon and milk
- 6. bowl of whole fruit, sliced hard cheese and whole grain toast
- 7. apple, toasted bagel and boiled egg
- 8. celery sticks, mini carrots, yogurt cup and almonds



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