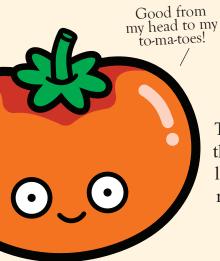


HARVEST OF THE MONTH TOMATO



WHY SHOULD I EAT FRESH TOMATOES?

Tomatoes are the major dietary source of the antioxidant lycopene, which has been linked to many health benefits, including reduced risk of heart disease and cancer. They are also a great source of vitamin C, potassium, folate, and vitamin K.

MAKE IT!

FRESH SALSA

1 green pepper

2 pounds ripe local tomatoes

1 medium onion

1 bunch cilantro

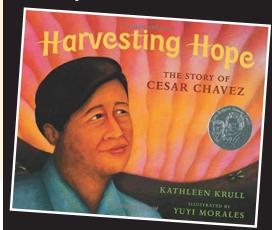
1 jalapeno pepper or other hot pepper (optional)1 clove garlic (optional)salt and pepper to taste

- Remove seeds from green and jalapeno peppers.
- Chop the green pepper, jalapeno, and onion
- and place in a large bowl.
- Dice the tomatoes, removing the stem and hard center and add to green pepper mixture.
- Finely chop cilantro and garlic.
- Mix all ingredients in your large bowl.
- Add salt and pepper to taste.



READ IT!

Harvesting Hope:
The Story of Cesar Chavez
by Kathleen Krull



Read the story about Cesar Chavez - one of America's greatest civil rights leaders. His peaceful protest march through California ignited a cause and improved the lives of thousands of migrant farmworkers.

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