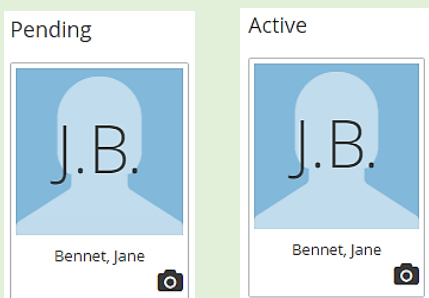




### Enrollment Forms

An **active** enrollment form is required to receive reimbursement for a child's meals and snacks. Each month, Providers lose reimbursement because they submit their claim with enrollments in pending status.

When you enter a child's information in KidKare and print the enrollment form, the child's enrollment is put in pending status. Once ACA receives the signed and dated enrollment form, we will activate the enrollment. The child's status will move from Pending to Active in the "My Children" section of KidKare.



The KidKare "Send claim to Sponsor" page gives you a warning if you attempt to send a claim to ACA that contains meals for a pending child or children.

Pending Children	2
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Do not wait until the end of the month to send ACA new enrollment forms. Send them as soon as the parents sign and date them. If an enrollment form is pending and you believe it should be active, contact ACA before submitting your claim.

### Serving Meat at Breakfast

Meat and meat alternates can be used to meet the entire breakfast grains component up to 3 times per week. **Milk and a fruit/vegetable are always required at breakfast.** Be sure you are replacing the grain with a meat and not replacing the fruit/vegetable.

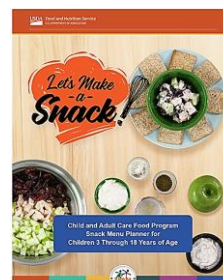
Credits: milk, apples, eggs

**Does not credit:** milk, eggs, pancakes

### Let's Make a Snack

This easy-to-use menu planner and recipe booklet is designed for CACFP operators that provide snacks for children 3–18 years of age. It includes sample menus, checklists, menu planning activities, and 20 USDA standardized snack recipes.

Click on the picture or link to view the booklet.



<https://www.fns.usda.gov/tn/lets-make-snack>

### Garlic and Herb Lentils

- 1 cup lentils
- 1 tsp. oil (canola, olive, or vegetable)
- ½ cup onion, diced
- 2 cloves garlic, minced
- 2 tsp. Italian seasoning
- 2 cups low sodium chicken broth
- 1 tsp. lemon juice



Rinse and sort lentils. Heat oil in a skillet over medium low heat. Add onion, garlic, and Italian seasoning. Cook and stir for 2 minutes. Add chicken broth. Bring to a boil. Stir in lentils. Reduce heat to low and cover skillet. Cook for about 30 minutes or until lentils are tender. Stir in lemon juice.

**Yield:** 2 cups (eight ¼ cup servings)

**Serving Size:** Each serving provides a vegetable (¼ cup) at lunch/supper for children 3-5 years.)

Credit: <https://spendsmart.extension.iastate.edu/recipe/garlic-and-herb-lentils/>



Lentils are a good source of folate, iron, potassium, and manganese. They also contain high levels of protein and fiber.