



KidKare Tax Report

This report is offered to you as a summary of your Food Program income and expenses for the calendar year.

- **KidKare on-line** participant can print the report from KidKare. Click on **Reports > Claim Statements> Tax Report**. Select 2022 as the year and click run.
- **MinuteMenu paper** participants received their Tax Report with their December error report.

Menu Planning

What is a key ingredient to serving nutritious, appealing, and cost-effective meals? Menus!

Menu planning is the backbone to successfully managing meals. Menus affect all aspects of meal service, from purchasing to preparing to serving. Without menus, you will have to spend time each day figuring out what foods to prepare and serve to the children at meals and snacks. This is time-consuming and may lead to non-creditable meals if an ingredient or food is not on-hand. Don't leave this important step to chance. This Mealtime Memo provides menu planning basics and many other useful resources to help create menus.

Childcare programs participating in the Child and Adult Care Food Program (CACFP) must have menus that include creditable foods (USDA-approved foods) and meet CACFP meal component requirements. Use this Mealtime Memo as a step-by step guide when planning and creating menus that meet CACFP requirements and are nutritious and appealing.

Menu Plan	
Milk	_____
Meat	_____
Veg.	_____
Fruit	_____
Grain	_____



Credit: [January 2023 Mealtime Memo \(constantcontact.com\)](http://constantcontact.com)

KidKare Menu Planning

You can plan your menus with ease in KidKare. Use KidKare to create reusable menus and schedule menus.

Reusable menus allow you to select complete menus that populate all component fields automatically. Create reusable menus for meals you serve often, so you do not have to manually select each meal component every time

You can **schedule menus** in advance on the Meals Calendar. You can schedule reusable menus or one time use menus. Once scheduled, the meal automatically displays on the Enter Meal page for that day and meal scheduled.

Want to learn more. Go to [Search Results | KidKare](#)



Rainbow Potatoes

- 1 lb. potatoes, diced
- 1 cup red bell peppers, sliced
- 1 cup yellow bell peppers, sliced
- 1 cup mushroom pieces
- ¼ cup garlic minced
- ½ tsp. salt
- 1 tsp. pepper
- ¼ cup olive oil



Preheat oven to 400° F. Placed diced potatoes in a single layer on a perforated sheet pan. Top with peppers and mushrooms. Drizzle olive oil, salt, and pepper, and minced garlic over rainbow potatoes. Roast 30 minutes. Flip the rainbow potatoes and roast for another 30 minutes.

Yield: 3 cups (12 ¼ cup servings)

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

Credit: [Rainbow Potatoes - National CACFP Sponsors Association](#)