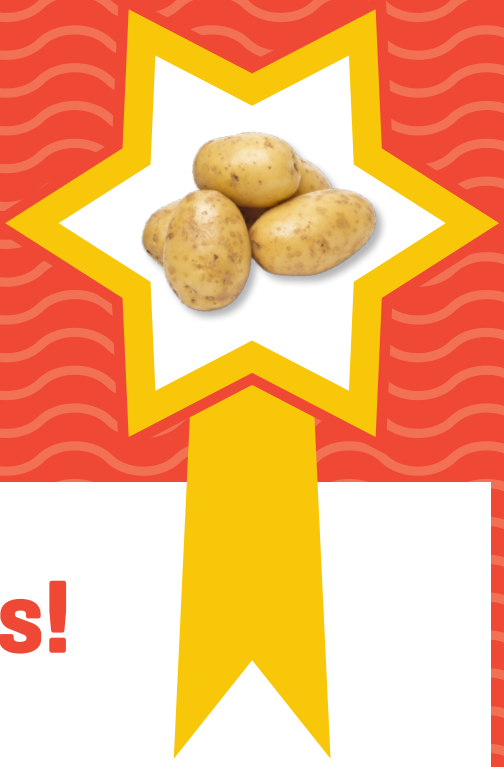
Food Day 2024

DIPLOMA



I have eaten potatoes!

My name is .....

And I took part in Food Day 2024, where we had a dish with potatoes for lunch. Here is a drawing of a nice potato ...

Recipe on the back of the page

Food Day 2024

Dear Parents,

Today, on September 25th, your child, like thousand of other children in day-care across the country, celebrated Food Day 2024.

Together with the kitchen and day-care staff, the children played with and prepared exciting potatoe dishes.

We celebrate Food Day 2024 because the shared meal is important for your child's well-being, health, food courage and community.

Would you like to try a delicious dish with potatoes at home? Find the recipe for an easy and tasty potato and pea soup with chorizo on this page.

If you want to know more about what we did on Food Day or about how we work with food in the day-care, please feel free to drop by the kitchen.

Best regards,
The food-professional in your child's day-care

Behind the initiative Food Day 2024, are a variety of organizations

We have in common that we all want to focus on the employees in the kitchen's important work with the children's food formation, as well as on the tasty, health-promoting shared meal in the day-care. And of course with the inclusion of a playful educational perspective. Parents' support for meal plans is crucial, and we hope that with Food Day 2024 we can give you an insight into the importance of healthy and tasty meal plans for your child.

Potato and pea soup with chorizo

20 portions

Ingredients

1kg potatoes, peeled and roughly chopped
200g onion, coarsely chopped
30g garlic, minced
350g yellow peas, dried
2,500g vegetable broth (ready to use)
40 ml apple cider vinegar
750g green peas
3 dl cream
300g chorizo, diced 5x5 mm
Salt and pepper

How to cook

Put the potatoes, onion, garlic and yellow peas in a pot together with the vegetable broth. Cook over low heat until the peas are almost cooked and the potatoes are tender.

Add the green peas and the cream to the soup. Use a stick blender to make a smooth green soup. Pour the apple cider vinegar and chorizo into the soup and season with salt and pepper.

Bring the soup to boiling point before serving.

The recepies are created by Meyers Madhus for Københavns Kommune, look at **madopskrifter.kk.dk**

FOLA Forældrenes Landsorganisation
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