

- A and K.
- A good source of folate and vitamin C.
- A half of a cup of cooked Spinach offers an excellent source of vitamin A, vitamin K and folate. A good source of vitamin C, calcium, potassium, vitamin B6 and iron.

Selection and Storage

- Choose dark leaves avoid leaves with yellow or wilting.
- Store in a plastic bag for up to a week.
- Do not wash until you are ready to use.
- Spinach can be frozen to prolong its use for up to one year after briefly blanching.

Fun Facts

- Spinach originated from Persia.
- The name spinach came from the Persian word "ispanai" which means "green hand" which later became "spanachia" in Latin.
- There are 3 kinds of spinach varieties Savoy, Flat/Smoothed Leaf, and Semi-Savoy.
- Savoy has crinkly and curly leaves. Flat/Smoothed leaf has smooth leaves. Semi-Savoy is a hybrid of flat and savoy.
- Popeye the Sailorman made Spinach popular in the 1930's.
- National Spinach Day is March 26.
- Available fresh April through December.



Recipes

- Quiche Florentine National CACFP Sponsors Association
- Chicken Flatbread Pizza USDA Recipe- Child Nutrition Recipe Box
- Crunchy Hawaiian Chicken Wrap USDA Recipe- Child **Nutrition Recipe Box**
- Quick Quesadilla USDA Recipe- Child Nutrition Recipe Box
- <u>Spinach Egg Bake USDA Recipe Child Nutrition Recipe</u>
- Spinach Salad with Raspberry Vinaigrette Dressing USDA Recipe - Child Nutrition Recipe Box

Educational Resources

- WSU Fresh from the Farm Spinach Greens Brochure (Spanish)
- Grow It, Try It, Like It: Spinach Lane, USDA Team Nutrition
- Montana Harvest of the Month Leafy Greens
- WSDA Washington Harvest Salad Green Poster
- Southern Nevada Health District Spinach Worksheets (Page 5)
- Food Hero has many nutrition education resources available to support your Harvest of the month. Check out their resources for Spinach that include: Spinach Basics Information Sheet (Spanish), Spinach Coloring Sheet (Spanish) and Garden activity (Spanish).
- Kids Gardening Lessons

For more ideas about what items you could feature as a Harvest of the month, visit WSDA's

