



FLUFFY WHOLE WHEAT PANCAKES WITH FLAXSEED

Ingredients

DRY

- 1 cup whole wheat flour3 tablespoons ground flaxseed1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking sod 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon

WET

- 1 cup whole milk
- 1/2 cup nonfat plain Greek yogurt
- 1 tablespoon maple syrup
- 1 teaspoon vanilla extract
- 1 large egg, beaten
- 1/4 cup unsweetened applesauce

INSTRUCTIONS

- 1. Preheat a large non-stick pan over medium-low heat.
- 2. Mix dry ingredients in a small bowl with a large spoon. Set aside.
- 3. In a large bowl, whisk together all wet ingredients until smooth.
- 4. Add dry ingredients to the wet. Whisk until thoroughly combined.
- 5. Lightly grease the pan with cooking spray, butter, or coconut oil.
- 6. Pour 1/3 cup of batter into the pan. Cook for 2-3 minutes, until the surface bubbles. Flip and cook for another 2-3 minutes.
- 7. Repeat until batter is gone (about 7-8 medium-sized pancakes).
- 8. Serve with desired toppings:

fresh fruit, butter, maple syrup, nut butter, or toasted walnuts (for extra omega-3s)



HEART HEALTHY OMEGA-3S

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February is American Heart Month, which means it's the perfect time to think about adding heart-healthy omega-3s into your family's diet!

What exactly are omega-3s?

- Omega-3s are a specific group of essential fats with several important roles in the body.
- Your body can't make omega-3s, so this means it's essential to get them from foods in your diet.

What are some of the health benefits of omega-3s?

- Omega-3s support healthy heart function and may lower the risk of heart disease. Encouraging children to eat a balanced diet that includes omega-3s will help them begin their lifelong heart health journey.
- Omega-3s also add flexibility to cell membranes, which is crucial for healthy brain development and eye function in children.

What are the best food sources of omega-3s?

- Seeds: flaxseeds, chia seeds, hemp seeds
- *Fish*: salmon, herring, anchovies, tuna, sardines
- Other foods: edamame, tofu, soy milk, brussels sprouts, avocado

What are some ideas to eat more omega-3's?

- Add 1 tablespoon of flax, chia, or hemp seeds to a fruit smoothie
- Swap regular cow's milk for soy milk in breakfast cereal or oatmeal
- Add chopped seeds to the batter of waffles, pancakes, or muffins
- Make homemade edamame hummus, or add shelled edamame to your favorite stir fry or pasta recipe
- Make crispy baked salmon nuggets by coating small pieces of salmon in flour, eggs, then bread crumbs

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