

# SPREAD HAP-PEA-NESS!

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# **GARDENING IS FUN FOR EVERYONE!**

Enjoy these tips for planting your own container garden:

#### The Container

- There are a wide variety of containers you can use- coffee cans, milk jugs, plastic containers, even an old shoe
- Poke holes in the bottom of the containers to help extra water drain out.
- Line the containers with newspaper to prevent the soil from washing out when watering the plants.

#### <u>Planting</u>

- Use a potting mix for your soil because it has a higher nutrient content than garden soil.
- Plant the seed 4 times as deep as the longest part of the seed.
- You can use EBT benefits to buy vegetable seeds or plants!
- If transplanting an already sprouted plant, make sure the roots are completely covered in soil.
- Don't pack the soil too tightly. Air pockets in the soil help the oxygen and nutrients move around and feed the plant.

## Watering

- Always water the soil immediately after planting.
- Mist with a spray bottle or lightly water every 1-2 days to keep the soil moist but not sogay.
- Water until seed beds begin to puddle then let the water soak in, repeat 1-2 times depending on the size of the container.

## **Peas and Pasta**

## Ingredients:

- 3 cups uncooked pasta
- 2 cups peas
- 2 tablespoons oil
- 1/4 cup grated Parmesan cheese Salt and pepper to taste

#### Directions:

- 1. In a large pot, bring 12 cups of water to a boil.
- 2. Add pasta and cook for 8 minutes.
- 3. Add peas to pot and cook for 2 more minutes.
- 4. Drain peas and pasta and place in large bowl.
- 5. Toss cooked pasta and peas with oil.
- 6. Sprinkle with cheese and serve hot.
- 7. Refrigerate leftovers.

**Makes 4 servings** 

## **YOUR NUTRITIONISTS**



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