

BROCCOLI

VARIETIES

Sun King



Romanesco





One of the tastiest broccoli

varieties! It is heat tolerant and

can grow to be large with a blue-

green color. This is delicious raw,

roasted or steamed!



Romanesco is made up of manu small pointed florets. It can be eaten raw or cooked. In raw form, it has a nuttu and earthu flavor. When cooked it has a mild, sweet flavor.



Purple Sprouting Broccoli does excellent in cold weather. It produces smaller heads, but has has a sweet and delectable taste.

BROCCOLI Fast Facts

In 2021, an average of 5.2 lbs. of broccoli was consumed per person, making it the 11th most consumed veggie in the U.S.

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All broccoli must be harvested by hand because there are no machines to do the work. A knife is used to cut the head off the stem.



The U.S. ranks 3rd in the world for production of broccoli and 90% of all broccoli produces is arown in California.

Broccoli was first introduced to the U.S. in the 1800s by Italian immigrants, but it did not become widely known until the 1920s.

IDEA FARM NEWS

IDEA Public Schools has 12 IDEA farms that will work to provide the Harvest of the Month and other seasonal produce to IDEA school cafeterias during the 2022-2023 school year.



IDEA Elsa IDEA Edgemere IDEA Donna **IDEA Bridge**

IDEA Rundbera IDEA San Benito IDEA Monterrey Park IDEA Burke

IDEA Eastside IDEA Quest IDEA Horizon Vista IDEA Achieve





Broccoli Cheese Soup



INGREDIENTS

Number of servings: 4

- ½ stick Butter or 4 Tbsp.
- ½ medium onion
- 1 tbs chopped garlic
- ¼ c flour
- 2 c chicken stock
- 1 tsp salt
- ¼ tsp paprika
- 3 cups (1 large head) broccoli florets
- 1 large carrot- shred
- 2 cups milk
- 8 oz cheddar cheese

STEPS

- Melt butter in a large pot over med-high heat. Add onion and cook 3-4 minutes until softened.
 Add garlic and saute for another minute.
- 2. Add flour and whisk for 1-2 minutes or until the flour begins to turn golden brown. Pour in chicken stock, broccoli, carrots, and spices. Bring to a boil then reduce to medlow heat, cover and simmer for 15 minutes or until broccoli and carrots are cooked through.
- 3. Stir in milk and cheddar cheese.
- 4. Let this simmer another minute until cheese has melted. Taste and adjust spices if needed.
- 5. Serve with toasted bread and enjoy!





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COLORING ACTIVITY

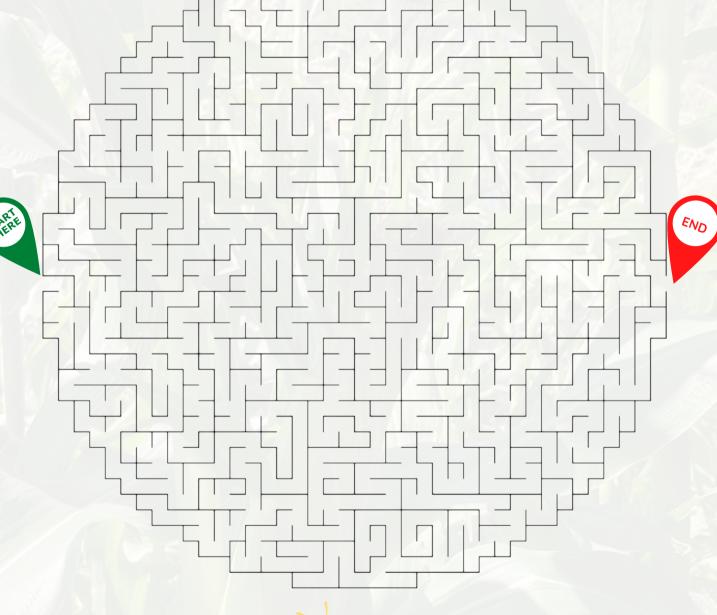




MAZE

Directions:

Find your way to the BROCCOLI in the center of the Maze!





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WORD SCRAMBLE

Directions:
Unscramble the BROCCOLI Related Words!

Scrambled Word	Unscrambled Word
1. IORLBCOC	
2. ESLA	
3. NTRWIE	
4. OPSU	
5. BEEDEMCR	
6. UFSCORCRIUE	
7. TONPRIE	
8. RPLUPE	
9. RNSOCMEAO	
10. EABCASLRE	
11. EGREN	
12. ESATBLR	
6. CRUCIFEROUS 12. BELSTAR	

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11. GREEN

8. PURPLE

7. PROTEIN

10. CALABRESE

9. ROMANESCO

2' DECEMBEB

4. SOUP

2. ELSA

3. WINTER

1. BROCCOLI



Word Search

Directions:

- Find the BROCCOLI related words in the puzzle.
- Words can go in any directions and can share letters as they cross over each other.

E	WII	LSA NTE DUF	R			DECEMBER CRUCIFEROUS PROTEIN PURPLE						ROMANESCO CALABRESE GREEN BELSTAR								
D	×	Т	D	0	S	В	R	F	I	G	Н	R	А	Υ	F	×	V	Υ	5	
X	5	Z	×	Q	U	К	R	К	Т	F	Z	E	I	N	М	G	Ε	Ε	Т	
J	Q	М	G	S	0	Ν	Р	0	R	S	М	Q	S	X	А	R	L	D	Р	
×	Ν	Z	D	В	R	Ν	F	C	C	Υ	W	I	Υ	Т	T	В	Н	E	Ε	
Ι	К	Ε	5	Т	Ε	Ν	Р	А	Р	\subset	А	Р	0	D	А	U	X	\subset	А	
W	P	Q	U	U	F	Z	Ν	L	А	\subset	0	Ι	C	Т	М	R	А	E	М	
N	R	Ε	Т	Ν	I	W	Ι	А	Н	×	Н	L	E	К	0	×	М	М	R	
В	Υ	Т	А	Ν	\subset	Р	К	В	Q	×	Ν	G	I	M	I	5	×	В	I	
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Q	J	L	A	Ν	R	J	К	Ε	М	٧	Р	И	Ε	U	P	Ε	×	R	А	
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В	Ρ	R	0	Т	E	Ι	Ν	Ε	Ρ	S	Q	А	М	0	G	\subset	К	Q	W	
G	G	×	К	D	А	J	×	Z	\subset	U	Ι	М	В	Z	Н	0	А	×	V	
T	К	C	P	0	R	R	R	0	А	Ε	В	U	Z	К	Ι	Ι	\subset	S	R	
Ν	И	К	Q	И	Ν	U	M	\times	J	5	Т	U	A	Α	J	А	G	К	F	

