February Vegetable-Hydroponic Lettuce

Fun Facts

- -This month's veggie of the month is delicious and crisp lettuce grown hydroponically in Denver, Colorado from Kalera!
- -Kalera is a vertical farm that offers many benefits to our students and climate:
- -Provides locally grown produce during winter months in Colorado
 - -Kalera uses no harmful sprays
- -Kalera lettuce offers quality nutritious lettuce, with higher amounts of vitamin K than conventionally grown lettuce. Vitamin K supports bone strength and blood clotting
- Vertical gardens use 97% less water and significant less land than traditional farming
 - High quality taste and crispness!



Kalera is sold fresh at most King Soopers grocery stores!



PSD Taco Salad

Ingredients:

- 1 cup Kalera Lettuce
- 2 tbsp shredded cheddar
- 1 cup spinach
- 1/3 cup beef crumbles with taco seasoning
- 1/8 cup corn (fresh, frozen, or canned)
- 1/8 cup black beans
- 1/4 cup tomatoes
- 1 whole wheat tortilla

Instructions:

- 1. Prepare beef with taco seasoning
- 2. Cut tortillas into quarters. Place tortilla on a sprayed baking sheet. Place in a 350°F oven until the tortilla start to brown. Remove the pan and let cool slightly. Set aside
- **3.** Wash and chop tomatoes
- 4. Mix Kalera lettuce and spinach
- **5.** Top with corn, black beans, tomatoes, cheese, and beef crumbles
- 6. Add tortilla quarters on side
- 7. Top with dressing or salsa

This institution is an equal opportunity provider