

MARCH 2022



Effective Immediately, all centers are required to utilize the new Time Distribution Report. Please note, when completing the Time Distribution Report, forms are to be completed in its entirety, reflect accurate payroll information, and both signatures are required.

REMINDER

GNSI Procurement & Meal Count Reconciliation Virtual Training

You are cordially invited to a "Procurement & Meal Count Reconciliation" virtual training, Wednesday, March 2, 2022, at 1:00 p.m. EST. Check your email for updates!

Interested in rebranding? Updating Your Website? Enhance Your Social Media Presence?

App Era Technologies provides all Digital Marketing services globally and provides services aimed to better business functions through marketing tools and design.



[Click here for More Information and be sure to name GNSI as a reference!](#)

CACFP WEEK IS COMING Stay Tuned!

It's Time to Celebrate!

MARCH 13-19, 2022



Georgia
Nutritional
Services, Inc



Harvest of the Month™



Root Vegetables

HOW TO MAKE THIS ROASTED CARROTS RECIPE STEP-BY-STEP

These baked carrot fries are a simple side to go with burgers or chicken and pair perfectly with ketchup.

Here's the super simple process involved in making this carrot recipe for kids...and the rest of the family too!



1. Preheat the oven and arrange your carrots on a cutting board.

2. Cut the ends off the carrots.

3. Peel the carrots.

4. Slice into matchsticks, each about the width of a pencil.

5. Place the sliced carrots onto a large rimmed baking sheet and toss with the olive oil and salt.

6. Spread out as evenly as possible.

7. Bake until just starting to brown and are soft in texture.

