



DEPARTMENT OF HEALTH AND HUMAN SERVICES  
DIVISION OF PUBLIC HEALTH

ROY COOPER  
GOVERNOR

MANDY COHEN, MD, MPH  
SECRETARY

DANIEL STALEY  
DIRECTOR  
CACFP 18-06

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**Memorandum**

To: Institutions Participating in the Child and Adult Care Food Program

From: Mary Anne Burghardt, MS, RD, LDN  
Nutrition Services Branch Head *ma*  
State Director, Special Supplemental Nutrition Program for Women, Infants and Children (WIC)  
State Director, Child and Adult Care Food Program (CACFP)

Subject: New Standardized Recipes for CACFP Operators

The Food and Nutrition's Team Nutrition initiative has released a total of 40 recipes for use in the Child and Adult Care Food Program (CACFP). Team Nutrition developed these recipes in response to requests from State agencies, CACFP sponsoring organizations, and partners for recipes that reflect a variety of cultures. The set of globally-inspired recipes are standardized to yield 6, 25, and 50 servings and include information on how the recipes credit towards CACFP meal pattern requirements. The recipes are available at:  
<https://www.fns.usda.gov/cacfp-recipes>.

**Recipes available include:**

**Central and South America (Including Mexico and the Caribbean)**

Arroz Con Pollo  
Baked Batatas and Apples  
Baked Trout Olé  
Beef Picadillo  
Black Beans with Plantains  
Red Beans and Rice  
Quick Quesadilla  
Red Pozole  
Tropical Bean Salad

**North America (Native Tribes and Southern Cuisine)**

Collard Greens  
Corn, Zucchini, and Tomato Pie  
Creamy Wild Rice  
Great Garden Soup  
Mini Salmon Loaves  
Southern Black-Eyed Peas  
Squash Casserole  
Whipped Sweet Potatoes

**Africa**

Chicken and Veggie Couscous  
Chickpeas and Tomatoes  
Greens and Beans Soup  
Veggie Mash-Up

**Europe (Includes Italy, France, Hungary, and the Mediterranean)**

Beef Goulash  
Chicken Ratatouille  
Easy Zucchini Lasagna  
Italian Vegetable Medley  
Mediterranean Tuna Salad  
Spinach Egg Bake  
Turkey Burger with Tzatziki Sauce

**Asia and Pacific Islands (Includes India and the Middle East)**

Baked Egg Rolls  
Chicken Flatbread Pizza  
Curry Vegetables  
Easy Chicken and Egg Noodle Soup  
Gingered Carrots  
Noodles with Peanut Butter Sauce  
Pineapple Chicken  
Sautéed Tofu and Broccoli  
Savory Rice Pilaf  
Stir-Fry Pork  
Tabbouleh  
Vegetable Stir-Fry with Ginger

Please contact your Regional Consultant with any questions.