

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Start your Healthy Living Journey As a member of the Y, our staff will help you every step of the way along your Wellness Journey. In fact, you have a complimentary 30-minute Wellness Consultation with one of our certified trainers to understand how to reach your healthy living goals. Schedule yours today at the Welcome Center.					31	2 Long Ride 10:00a.m12:00p.m. Cycling Studio 2 Hour endurance ride with Aaron! READ ACROSS
3	4 CrossFit Open House 6:30p.m. Free Community Class - For details Contact Erica at egadelmeyer @ymcapgh.org	5 2019 SUMMER DAY CAMP BEST. V SUMMER. EVER.	SUMMER DAY CAMPS Camping, like any Y proglearning skills, developin making friends. Y camper physically and creatively theme every week! Register your	gram, is about o character and	8	9 Parent's Night Out 6:00-10:00p.m. Kids enjoy a mini camp, dinner and games while you enjoy a night out! Register today.
YMCA of Greater Pittsburgh JOIN OUR TEAM pittsburghymca.org/ca	11 Little Dribblers Basketball Clinic 5:00-6:00p.m For details Contact Jacob at jburton@ymcapgh.org	12	13	14	15 Dive-In Movie 6:00-7:45p.m. Calling all superheroes - Join us in the pool for Incredibles 2	LUCK O' FHE CROSSFIT 10:00a.mFree community class - Wear green!
17 HAPPY ST. PATRICK'S DAY SELECTION SUNDAY Register your bracket with the Y. Visit the Welcome Center for Details.	Celebration Wear green to your workout and be entered to win a free	TOURNAMENT BEGINS Enter the bracket challenge to win a free month of membership!	20	21	1 in 3 Americans is at risk for developing type 2 diabetes. The Y can help - Find out if you're at risk today. American Diabetes Association. ALERT! DAY	23 Spring Cleaning 9:00a.m. Free community Clean & Jerk clinic, beginners to more advanced
24	25 Strength & Conditioning Free demo of our new small group personal training class, kettlebell training and boxing conditioning	26	27	28 OPEN HOUSE 5:00–7:00p.m. Enjoy special group exercise classes and more!	29	30 Long Ride 10:00am-12:00pm Cycling Studio 2 Hour endurance ride with Aaron!



National Nutrition Month® is an annual nutrition education and information campaign created by the Academy of Nutrition and Dietetics. The campaign, celebrated each year during the month of March, focuses on the importance of making informed food choices and developing sound eating and physical activity habits.

Look for healthy recipes and nutrition tips all month long in your email and at the Welcome Center!

TABBOULEH STUFFED PEPPERS

INGREDIENTS

- · 1 cup bulgur
- · 1 cup hot water
- · ¼ cup olive oil
- · 3 tablespoons fresh lemon juice
- · 2/3 cup fresh parsley, chopped
- ¼ cup fresh mint, chopped (or 2 tablespoons dried)
- · 1 clove garlic, minced
- · ½ teaspoon salt
- · 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ¼ teaspoon hot sauce (or more if you like)
- 1 pound fresh sweet mini peppers

DIRECTIONS

- 1 Place bulgur in a 4 cup bowl and pour water over top; cover bowl and let stand for about an hour.
- Whisk together olive oil, lemon juice, garlic, salt, coriander, cumin, parsley, mint and hot sauce; pour over bulgur.
- 3 Rinse peppers, cut in half lengthwise and remove seeds and stems. Fill pepper halves with tabbouleh.
- 4 These can be made a day ahead, covered and chilled.

