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Teacher farewell quotes to students

Stay up to date with the latest daily buzz with the BuzzFeed Daily newsletter! Maskot As children rush into school routines filled with homework and study, we can't help but be grateful for those who sacrifice so much to educate the next generation. And with so many of our normal back-to-school rhythms looking different this year, we see and appreciate even more how much it takes to educate our children. Whether it's finding safe ways for children to return to the classroom, learning to teach classes at all grade levels online, and constantly touching the base with students when they can't physically communicate with them on a daily basis, today's teachers, at home and in the classroom, are our everyday heroes. How many of us can think of at least one or more teachers who touched us and perhaps even inspired us to be and do what we do as our passion today. Teachers do more than just plan fun educational activities that occupy our children every day and teach them what they need to know to pass tests. In fact, they have the power to inspire and change the course of lives that they have an impact for so much good! Want to inspire the educator in your life? Share one of these quotes, perhaps paired with a teacher's gift, and show them that you see the incredible gift they give back to students every day. 1 of 25 Robert Frost I am not a teacher, but an awakener. 2 of 25 W.B. Yeats Education is not filling a pot, but lighting a fire. 3 out of 25 Aristotle Those who know, do. Those who understand, teach. 4 of 25 Martin Luther King, Jr. The function of education is to learn to think intensively and to think critically. Intelligence plus character, this is the goal of a true education. 5 out of 25 Terry Heick It's the best teachers who change their minds. 6 of 25 Scott Hayden Teachers have three loves: the love of learning, the love of learners and the love of reuniting the first two loves. 7 out of 25 Albert Einstein It is the teacher's supreme art to awaken joy in creative expression and knowledge. 8 of 25 Alexandra K. Trenfor The best teachers are the ones who show you where to look, but don't tell you what to see. 9 of 25 Malala Yousafzai A child, a teacher, a book and a pen can change the world. 10 of 25 Jill Biden Education doesn't just make us smarter. It makes us whole. 11 of 25 Jodi Picoult The fact that you worry about being a good teacher means that you are A. 12 out of 25 Helen Keller A well-educated mind will always have more questions than answers. 13 of 25 Judy Blume Our fingerprints do not disappear from the lives we touch. 14 of 25 Bob Talbert Teaching children to count is good, but teaching them what matters is better. 15 of 25 Benjamin Franklin Tell me and I forget. Teach me and I remember that. Get me involved and I'll learn. 16 of 25 Malcolm X Education is our passport to the future, for tomorrow people who are preparing for it today. 17 of the 25 Anatole France Nine tenths of education is encouragement. 18 out of 25 Mark Van Doren The art of teaching is the art of helping to discover. 19 of 25 Henry B. Adams A teacher affects eternity; he can never tell where his influence ends. 20 of 25 Carl Buechner They may forget what you said, but they won't forget how you made them feel. 21 of 25 Lily Tomlin I love a teacher who gives you something to take home to think outside of homework. 22 of 25 C. S. Lewis The task of the modern educator is not to cut the jungles, but to irrigate the deserts. 23 of 25 Christa McAuliffe I touch the future. I teach. 24 of the 25 Bill Gates Technology is just a tool. In terms of getting children to work together and motivating them, the teacher is the most important thing. 25 of 25 Pablo Picasso The meaning of life is to find your gift. The purpose of life is to give it. Last updated December 18, 2020 Weeknights are wild. There are leisure meetings, sporting events, evenings of appointments, late night work calls, children's bath time, prime ministers of the TV show (of course), and there are also ... Lunch? Trying to cram into making a recipe, eating dinner (not to mention enjoying the meal) and cleaning the kitchen in less than an hour always seemed like it would take some kind of divine intervention. Well, let me introduce you to the pressure cooker, aka the game changer. The pressure cooker makes the impossible possible. You can create a healthy and balanced meal in less than an hour from start to finish. Even decadent dishes such as braised ribs or whole meals such as potato salmon and broccoli can be enjoyed from start to finish with breeze on a weeknight. Is there anything easier than throwing your whole meal into a pot and letting the pot do the work? I can't think of anything. It's as if you have significantly improved the already cooking staple, the slow cooker. Here are some of my favorite pressure cooker recipes to get dinner on the pressure table:1. Ramen SoupFor those nights when all you need is a big hug, ramen is the perfect dish! Rich in anti-inflammatory ingredients such as fresh ginger, garlic and spinach, this 20-minute soup is good for you in every way. This quick ramen is balanced with lean protein from chicken and boiled eggs, starches from noodles, and a salty broth that makes you want more! To cograte this recipe even more nutritionally, try doubling the carrot and spinach More vitamin power. Salmon, broccoli and potatoes of 4 minutesWhat is better than a perfectly balanced meal in just 4 minutes? I can't think of anything! This wonderfully fatty fish goes so well with super food broccoli and potato starch that you won't believe it was made in such a short time! Salmon is an excellent source of omega-3 fatty acids (aka fish oil) fish! Helps our heart, skin, joints, gastrointestinal tract, and much more! Beef GyrosA hot pita wrapped around freshly made gyros, toppings, and even Tzatziki sauce, oh my! This recipe goes from the fridge to the plate in less than an hour with only 15 minutes of preparation! When creating Tzatziki sauce, be sure to take plain Greek yogurt. This yogurt is naturally richer in protein, adding another nutritional benefit to this great dish! You can also opt for a whole wheat pita to add a little extra fiber too! Shrimp Boil This recipe is perfect for summer beach nights, a classic shrimp boiling recipe that you don't have to spend all day preparing! This recipe is fun finger food to the max! It is delicious, satisfying and tastes the best when served on a picnic table. To take this recipe to the next level, adjust the proportions of vegetables into protein. By increasing corn and decreasing the amount of Andouille sausage, you can reduce total sodium and calories while increasing fiber and vitamins! Mexican QuinoaThe perfect meal of a pot with fiber, protein, and lots of flavor! It's a vegetarian dream and meat lover! Quinoa is the perfect substitute for white rice in this classic recipe while complimenting the beans to create a protein-filled dish. In addition, the addition of all these vegetables creates a meal that is bursting with flavour. Garnish this Mexican quinoa with fresh avocado to round it perfectly. Lo MeinThis Lo Mein will trample any greasy and outdoor cravings you have without the usual guilt! It's not very often you can replace a sinful bowl of take-out with something so delicious and easy to make at home! Do it Lo Mein in less than 15 minutes from start to finish. It's faster than it takes for the delivery person to show up at the door! Whole Rotisserie ChickenEveryone knows that the secret to batch cooking is to have a whole chicken cooked to use in various ways throughout the week! This recipe makes the most perfectly moist roast chicken that can be used as it is, for tacos, for soup, and for sandwiches all week! Tip: Keep bones and leftovers to make an amazing chicken broth to have on hand! Cook the broth longer and at a lower temperature will create a delicious bone broth rich in vitamins, minerals and proteins. Chicken and lentil soupThis is the most Rich in protein, fibre and B vitamins, this soup will meet all your desires! It also couldn't be easier for a rushed weekday meal, all you have to do is chop and let your pressure cooker do the work! In just 30 minutes, you'll have a hot soup that the whole family can enjoy! Vegan Quinoa Burrito Bowls out someone out there who doesn't enjoy a good Bowl? This vegetarian bowl is the perfect meal of a pot that is easily customizable! From vegans to meat lovers, everyone will enjoy this easy, high-fibre bowl. Add all the toppings you please to create a burrito bowl that's just as good as a restaurant! Rice and beansThe classic rice and bean dish is a staple food for many reasons. It is full of perfectly complimented protein, great texture, and balanced seasonings. Now you can create this balanced filling meal in less than an hour! No more pre-soaking beans! This perfectly seasoned and filled balanced meal will beat everyone for another bowl! Check out the recipe here!11. Summer quinoa saladOur fresh seasonal berries were made for this quick salad! Take this nutrient-rich salad to a party or serve it as light, summer dinner to have everyone asking for the recipe! Quinoa, fruits, vegetables and nuts create a perfectly balanced dish with all food groups. You can garnish this salad with cooked chicken breast or leave it properly to meet everyone's needs! Minestrone SoupThis Minestrone soup is fast and vegetarian complete, making it perfect for any night dinner! It is rich in vitamin C, antioxidants and vitamin A, making it the perfect dinner for the whole family! Tip: Use whole grain noodles to increase the fibre and B vitamins of this tasty dish! Chicken with lemon garlicMake your protein and side dish at the same time with tasty chicken that the whole family will love! In less than an hour, you can have a nice balanced plate with vegetables and protein. This tasty chicken with lemon garlic will give you the protein and excitement to spice up any plate! Chicken FajitasQuick, easy and very few dirty dishes are used to create these fajitas that will rival even your favorite Mexican restaurant! Don't hesitate to garnish them with anything you want, but be sure to include fresh avocado for a bump-up of vitamins and minerals. Tip: If you like sour cream on your fajitas, opt for plain Greek yogurt that is richer in protein, lower in calories and just as tasty! Coconut Chicken CurryA big bowl of coconut chicken curry on rice is what dreams are made of! This bright and tasty dish is full of vegetables and lean protein without the drought! What can usually take a few hours, create this colorful dish just 30 minutes with your pressure cooker! Classic cashew chickenThencing to get out can be on your plate in just 20 minutes, but you can claim that you took hours to create it when everyone asks for the recipe! You can double the green pepper to increase the vegetables without sacrificing any flavor. Serve this classic on brown rice for more fibre and minerals. MeatloafMeatloaf has a staple of the menu from sliced bread, but it never took 20 minutes to make! This recipe includes meatloaf and sides to create a dream of a pot. Perfect for serving after long weekdays, this dish is a comfort food. And don't be fooled by the short cooking time, this meatloaf is the best of both worlds- it's juicy and quick to make! Despite its apparent roots in the crockpot concept, power pressure cooker meals are likely to be much healthier. Without the need for fatty sauces to create flavour and prevent dryness, the pressure cooker uses the heat generated by the water to cook food. This leads to more dry-free flavor and overall leaner meals. The pressure cooker is the answer for all those who strive for healthy and balanced meals with a crazy night schedule. He can really do anything. You won't be disappointed and you'll feel good after enjoying healthy and balanced meals while easily juggling all the activities you love! Featured photo credit: Unsplash via unsplash.com unsplash.com