

Daily Fruit & Veg Options*:

Monday- Apple slices, Baby carrots Tuesday- Grapes, Sliced Cucumber Wednesday- Applesauce, Celery sticks Thursday- Banana, Baby carrots Friday- Apple slices, Broccoli



2025

Offered Daily:

- Pretzel Pack (WG pretzel, string cheese, and yogurt)
- Sun butter & Jelly Sandwich
- Deli Sandwich (with or without meat)

Meal Price: \$2.95 **Please notify staff about any allergy/ingredient concerns** MONDAY **TUESDAY** WEDNESDAY **THURSDAY FRIDAY** 3 (1 2 31 **Turkey & Pancake Turkey Hoagie** Wrap **Popcorn Chicken Popcorn Chicken** Broccoli Tater Tots **Southwest Salad Southwest Salad** 9 10 6 7 8 **Fish Sticks** Cheese Soft or and **Chicken Tacos Hot Dog Chicken & Waffles** Pepperoni Pizza Mac & Cheese **Pizza Max Sticks** Pizza Max Sticks Pizza Max Sticks Pizza Max Sticks Pizza Max Sticks Black Beans Fries Potato Smiles Mixed Veggies Broccoli

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Popcorn Chicken Salad Popcorn Chicken Salad

13

14

Popcorn Chicken Salad

Popcorn Chicken Salad

Popcorn Chicken Salad

17

24

31

All 100% fruit Juices:

Skim Chocolate Milk

1% White Milk

Apple, Orange, Fruit Punch

Pizza Crunchers Chicken Patty Sand. Sliced Carrots **Egg Chef Salad**

Nachos Chicken Patty Sand. Pinto Beans **Egg Chef Salad**

15 Cheese or Pepperoni Pizza **Chicken Patty Sand.** Green Beans **Egg Chef Salad**

Confetti Pancakes **Turkey Sausage**

16

23

30

Chicken Patty Sand. Tater Tots **Egg Chef Salad**

Country Chicken Bowl with Mashed Potatoes

Chicken Patty Sand. Corn **Egg Chef Salad**



21 Chicken ٥r Cheese Quesadilla **Chicken Tenders** Black Beans Nacho Bean Salad

Cheese or Pepperoni Pizza **Chicken Tenders** Mixed Veggies **Nacho Bean Salad**

Turkey Sausage Chicken Tenders Potato Smiles **Nacho Bean Salad**

Waffles &

Ham & Cheese Pretzel Melt

Chicken Tenders Broccoli **Nacho Bean Salad**

27

Mini Corndogs

Cheeseburger Fries

Romaine & Cheese Salad

28 **Walking Tacos**

Cheeseburger Vegetarian Beans **Romaine & Cheese** Salad

29 Cheese French Toast & or Pepperoni Pizza **Turkey Sausage**

22

Cheeseburger Green Beans **Romaine & Cheese**

Salad

Cheeseburger Tater Tots Romaine & Cheese

Salad

General Tso Chicken w/ Rice

Cheeseburger Broccoli

Romaine & Cheese

YELLOW WORLD

Sunshine yellow produce are high in beta-carotene and vitamin C. Beta-carotene contributes about 50% of the vitamin A in a typical American diet. It's recommended that you get your beta-carotene from brightly colored fruits and veggies rather than supplements. As well as packing a nutritional punch, this primary color means courage in Japan. Yellow foods that are equal parts delicious and nutritious include lemon, yellow tomatoes, garbanzo beans, pineapple, yellow peppers, and egg yolks.

DISCOVER: SPAGHETTI SQUASH

This month, be sure to enjoy the fork-twirling, buttery goodness known as spaghetti squash. In season July through October, spaghetti squash is a delicious pasta alternative or side brimming with vitamins C and B6, manganese, and potassium.



PINEAPPLE: Full of vitamin C, calcium, & iron Peak Season: Apr.-May

LEMON: Bursting with fiber, vitamin C, & potassium

Peak Season: Nov.-Mar.





BANANA: Brimming with fiber & potassium Peak Season: Apr.-Oct.

CHALLENGE OF THE MONTH: DON'T GET YOUR TONGUE IN A TWIST

It's surprisingly easy to jumble certain sayings. Try saying these phrases slowly, then three times fast. Invite your family and friends to join you. Can you say these phrases correctly every time? Can you think of other examples?





- 2. FRESHLY FRIED FLYING FISH
- 3. EDDIE EDITED IT
- 4. TRULY RURAL
- 5. SIX SLIPPERY SNAILS SLID SLOWLY SEAWARD



ACE'S
RECIPE OF THE
MONTH:

PEANUT BUTTER BANANA ENERGY BARS*

Serves 12

INGREDIENTS:

3 very ripe bananas

1 cup peanut butter

1/4 cup honey or maple syrup, for a vegan version

1 teaspoon cinnamon

1 teaspoon vanilla extract

2 cups old-fashioned oats

1 cup sliced almonds or other nut/seed combination

PREPARATION:

- Using a hand or standing mixer, mix the bananas, peanut butter, honey, cinnamon, and vanilla extract until very smooth.
- 2. Add oats and almonds and mix until combined.
- 3. Evenly spread and flatten onto a parchment-covered baking dish (about 9x9 inches).
- 4. Bake at 350 degrees for 30 minutes, or until golden brown on edges.
- 5. Allow to cool completely before cutting bars.
- 6. Store at room temperature for a week or freeze for up to six months in an airtight container/wrapped individually in plastic wrap.

*DO NOT attempt cook or chop without adult supervision.