

“Seed to Table” Month

Food Service News

Featured Recipe

Bruschetta-- 4 servings

Ingredients

3 Cups of Tomatoes Freshly Diced
6-8 Chopped Basil Leaves
2 Cloves of Diced Garlic
2 TSP of Balsamic Vinaigrette
½ TSP Sea Salt
¼ TSP Black Pepper
1 TBSP Olive Oil

Instructions

Carefully dice the fresh tomatoes, basil, and garlic. Combine ingredients into a bowl and add Balsamic Vinaigrette and olive oil. Mix ingredients together and serve over toasted bread or pita chips.

Optional:

Add 2 tablespoons of diced onion
Add sliced fresh mozzarella

October was Seed to Table month in the Clarkston Community Schools Cafes. Throughout the month, we engaged students with a fresh Bruschetta recipe and delicious samples. Our recipe (at left) features fresh, locally harvested tomatoes, basil, and garlic from the **Clarkston Family Farm**. These events were a huge success and the students had a great time meeting Chef Jason Puzio!



November Promotions

We are featuring a Turkey Dinner at all elementary schools on **Thursday, November 21**. This meal includes roasted turkey breast, mashed potatoes, gravy, corn, dinner roll and a cookie. As usual, our Fresh Fruits and Vegetable Bar will be available as well! Your child's Café Lead will be working with your school to gather lunch orders for the Turkey Dinner. Please watch for communication from your school.

Pizza Promotion: **Tuesday, November 26** will be a Pizza Day for ALL elementary schools. This is a temporary change for schools used to pizza being on a Wednesday.

Have You Seen Our New Website?

Clarkston Community Schools now proudly partners with Nutrislice to provide menu and nutrition information for each school on our [website!](#)

