2

9

4

MONDAY

TUESDAY

WEDNESDAY

Breakfast:

THURSDAY

FRIDAY

Breakfast: Apple or Cherry Frudel (v) Lunch:

Breakfast for Lunch: Pancakes and Sausage Chicken Burger Cheese and Pepperoni Pizza

Fruit & Yo To-GO Box (v)

Mini Maple Waffles (v) Lunch: Bean & Cheese Burritos (v) BBQ Chicken Sandwich Cheese and Pepperoni Pizza Italian Sub

Breakfast:

Ham & Cheese English Muffin Lunch: Baked Penne Pasta (v) Chicken Nuggets w/ WG Roll Cheese and Pepperoni Pizza American Sandwich

Breakfast:

Ultimate Breakfast Round (v) Lunch: Corn Dogs Fish Po Boy Sub w/Southwest Slaw Cheese and Pepperoni Pizza Sunbutter & Jelly Sandwich (v)

Breakfast Includes: Choice of entrée listed or cereal bar with string cheese stick, fruit, and milk

7

Breakfast:

Yogurt w/Graham Cracker (v) Lunch: Bean & Cheese Burrito (v)

Chicken Nuggets w/Roll Cheese and Pepperoni Pizza Ham & Cheese Sandwich

8

Breakfast:

Mini Maple Pancakes (v) Lunch: Turkey Soft Tacos w/Lettuce & Tomato. Cheese Quesadilla (v) Cheese and Pepperoni Pizza American Sandwich

Breakfast:

Ultimate Breakfast Round (v) Lunch: Orange Chicken Rice Bowl Corn Dog Cheese and Pepperoni Pizza

Sunbutter & Jelly Sandwich (v)

10

3

Breakfast: Mini Blueberry Waffles (v)

Lunch: Macaroni & Cheese (v) Chicken Burger Cheese and Pepperoni Pizza Fruit & Yogurt Parfait (v)

11

Breakfast: Bagel & Cream Cheese (v)

Lunch: Cheesey Breadsticks w/Marinara (v) Grilled Cheese Sandwich(v) Cheese and Pepperoni Pizza Turkey & Cheese Sandwich

Lunch Includes: Choice of entrée listed, fruit and vegetable, and milk

14

Breakfast:

Yogurt w/Graham Cracker (v) Lunch: Meatball Marinara Sub Chicken Nuggets w/WG Roll Cheese and Pepperoni Pizza Turkey & Cheese Sandwich

15

Breakfast:

Mini Maple Pancakes (v) Lunch:

Breakfast For Lunch:

French Toast Sticks and Sausage Chicken Burger Cheese and Pepperoni Pizza Italian Sub

16

Breakfast: Ultimate Breakfast Round (v)

Lunch: Sweet & Sour Chicken Rice Bowl Hot Dog Cheese and Pepperoni Pizza Sunbutter & Jelly Sandwich (v) 17

24

No School

18

25

No School

All meals for the 2021-2022 school year are FREE to all students

21

No School

22

Breakfast:

Biscuit with Jelly (v) Lunch: Chicken Alfredo Pasta Chicken Burger Cheese and Pepperoni Pizza Sunbutter and Jelly Sandwich (v) 23

Breakfast: Ham & Cheese Muffin

Lunch: Chicken Nuggets w/WG Roll Pretzel with Cheese Sauce (v) Cheese and Pepperoni Pizza Turkey & Cheese Sandwich

Breakfast: Maple Mini Waffles (v)

Lunch: Turkey Gravy over Mashed Potatoes and WG Rolls Corn Dog Cheese and Pepperoni Pizza American Sandwich

Breakfast:

Bagel w/Cream Cheese (v) Lunch: Cheese Quesadilla (v) Fish & Chips

Cheese and Pepperoni Pizza Ham & Cheese Sandwich

28

Breakfast:

Waffles w/Applesauce (v) Lunch: Turkey Tot'Chos with WG Rolls Hamburger or Cheeseburger Cheese and Pepperoni Pizza American Sandwich







Schools Offering Breakfast

Alcott, Bell, Blackwell, Clara Barton, Dickinson, Einstein, Flla Baker Frost Juanita Fl. Keller, Lakeview, Mann, Muir, Redmond El, Rose Hill El, Rush, Thoreau, and Twain.

(v) = meatless option

Menu is subject to change based on product availability

This institution is an equal opportunity provider.

Which is Better - Fresh or Frozen Produce?

Frozen foods get a bad rap for being processed junk, but the truth is that some of the healthiest foods on the market are in the freezer section. As soon as a fruit or vegetable is picked, it begins to lose nutrients. By freezing fruits and veggies shortly after they're harvested, they're allowed to fully ripen, which means they're chockfull of vitamins, minerals and antioxidants, and freezing "locks in" many of their nutrients. Examination of frozen produce has revealed higher levels of antioxidants, including polyphenols, anthocyanins, lutein, and beta-carotene. Freezing also rarely destroys nutrients.

In one report, the vitamin C content in fresh broccoli plummeted by more than 50% within a week, but dipped by just 10% over an entire year when frozen. In addition to the superior nutrient profile (because freezing preserves food), no unwanted additives are needed in bags of frozen goodies, like spinach and strawberries. In addition, most frozen fruit and veggies packages include single-word ingredient lists - simply the fruit or veggie itself. Finally, frozen produce requires no washing, peeling or chopping. This makes it super easy to add to any meal at home when time is limited.



Sodexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

www.liftoffsplayground.com

Be Active for American Heart Month

It's Heart Month and a perfect time to create a plan of daily exercise for yourself and your kids. Physical activity is good for children's bodies. It promotes growth and development and should be encouraged throughout the day for younger children (ages 3 to 5). At least 60 minutes of activity a day helps older children and adolescents grow strong bones and muscles, build endurance and maintain a healthy weight. There's mounting evidence that moderate to vigorous physical activity also helps boost children's critical thinking skills, grade point averages and standardized test scores.

Plan time in your schedule for your children to engage in at least 60 minutes of physical activity each day. This amount of time can be done at once or accumulated with shorter chunks throughout the day. Try to select activities your kids enjoy. Consider jumping rope, playing hopscotch, throwing a frisbee, walking the dog, jogging, bike riding, etc. The key is to have fun so that activity becomes associated with positive experiences. Remember to also praise, reward and encourage your kids' physical activity by providing the equipment and inspiration they need.

Our foodservice facility prepares and serves some products which may contain ingredients identified as food allergens. For more information on food allergies, go to http://www.foodallergy.org/.

Fresh Pick Recipe

BAKED BLUEBERRY & PEACH OATMEAL (SERVES 9)

- · 3 cups old-fashioned oats
- 1/2 cup packed brown sugar
- 2 tsp. baking powder
- 1/2 tsp. salt
- 2 egg whites
- 1 egg
- 1-1/4 cups fat-free milk
- 1/4 cup canola oil
- 1 tsp. vanilla extract
- 1 can (15 ounces) sliced peaches in juice, drained and chopped
- 1 cup fresh or frozen blueberries
- 1/3 cup chopped walnuts
- Additional fat-free milk, optional
- In a large bowl, combine the oats, brown sugar, baking powder and salt. Whisk the egg whites, egg, milk, oil and vanilla; add to dry ingredients and stir until blended. Let stand for 5 minutes. Stir in peaches and blueberries.
- Transfer to an 11x7-inch baking dish coated with cooking spray. Sprinkle with walnuts. Bake, uncovered, at 350° for 35-40 minutes or until top is lightly browned and a thermometer reads 160°. Serve with additional milk if desired.

NUTRITION FACTS: 277 calories, 11g fat, 263mg sodium, 3g fiber

SCHOOL MEAL PRICES:

BREAKFAST: REDUCED MEALS AT NO COST PAID: ES \$0.00 MS: \$0.00 HS: \$0.00 LUNCH: REDUCED MEALS AT NO COST PAID: ES: \$0.00 MS: \$0.00 HS: \$0.00

All meals for the 2021-2022 school year are FREE for all students!

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Nutrition Information is available upon request.