

Elementary Breakfast and Lunch



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Turkey w/ Dinner Roll Cheesy Chicken Spaghetti w/ Breadstick Chicken Caesar Wrap

Peas & Carrots Mashed Potatoes w/ Gravy

Sloppy Joes Hamburger w/ toppings Just Peachy Parfait (V)

> Mixed Vegetables Tater Tots

Fresh Pick of the Week; Cabbage

5

Chicken & Waffle Glazed Drumstick w/ **Biscuit** Ham & Cheese Sandwich

Sweet Potato Crinkles Baked Cinnamon Apples 6

Italian Dunkers w/ Pizza Sauce (V) Lasagna w/ Breadstick Buffalo Chicken Wrap

> Parmesan Green Beans Roasted Squash/Zucchini Chocolate Chip Cookie

Bean & Cheese Nachos (V) Mexi-Chicken Nachos Crispy Chicken Wrap

> Corn Elotes Charro Beans

8

Twisted Dog Orange Chicken w/ Brown Rice Sunbutter & Jelly Sandwich (V)

> Roasted Broccoli Tater Tots

9

2

Cheese Pizza (V) Ham & Cheese Melt Chicken Caesar Wrap

> Crinkle Fries California Blend

Local ingredients used when seasonally available

12

BBQ Riblet Sandwich Baked Penne (V) w/ Garlic Knot American Sandwich

> Sweet Potato Crinkles Roasted Green Beans

13

Cheese Pizza (V) Hamburger Chicken Caesar Wrap

Crinkle Fries Roasted Broccoli Chocolate Chip Cookie

Professional Day

14

7

Chicken Parmesan Sandwich Chicken Nuggets w/ Dinner Roll Strawberry Banana Parfait (V)

Roasted Zucchini/Squash French Fries

15

Beefy Totchos Cheese Quesadilla (V) Crispy Chicken Wrap

Onion & Pepper Tator Tot Hash Mexican Roasted Corn

16

Roasted Broccoli & Cheese Baked Potato (V) BBQ Glazed Drumstick w/ Twisted Breadstick

Sunbutter & Jelly Sandwich (V)

Apple Glazed Baby Carrots **Baked Beans**

Variety of fat-free and non-fat milk offered daily

19

20

21

Italian Dunkers (V) Meatball Sub Pizza Bento Box

Parmesan Green Beans Roasted Squash/Zucchini 22

Corn Dog Beef & Cheese Nachos Turkey & Cheese Sandwich

Mexican Black Bean Sweet Potato Crinkles 23

Chicken Enchilada Suiza Pepperoni Pizza Sunbutter & Jelly Sandwich (V)

Roasted Broccoli & Carrots Refried Beans

(V) denotes vegetarian-friendly item

26

Chicken Alfredo Mac w/ Garlic Knot Italian Dunker (V) w/ Pizza Sauce Pizza Bento Box

Presidents

Roasted Green Beans Roasted Broccoli

27

Cheese Pizza (V) Chicken Quesadilla American Sandwich

Peas & Carrots Pinto Beans Chocolate Chip Cookie 28

Grilled Cheese Sandwich Spaghetti & Meatballs Turkey & Cheese Sandwich

Roasted Squash/Zucchini Sweet Potato Crinkle Fries 29

Chili Dog Frito Chili Pie Sunbutter & Jelly Sandwich (V)

> Carolina Slaw Aztec Corn

Menu 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

BREAKFAST MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
			February 1 Ham & Cheese English Muffin Craisins	February 2 Sausage Biscuit Graham Crackers Apple Slices
			Milk	Juice and Milk
February 5 French Toast Bites Applesauce	February 6 Apple Cinnamon Muffin String Cheese Banana	February 7 Sausage Breakfast Pizza Orange Slices	February 8 Vanilla Yogurt with Graham Crackers String Cheese Banana	February 9 Buttermilk Pancakes Apple Slices Juice and Milk
ouice and wink	Milk	Juice and Milk	Milk	
February 12 Pancake Sausage Bites Applesauce Juice and Milk	February 13 Biscuit & Sausage Gravy Graham Crackers Banana Milk	February 14 Sausage Breakfast Pizza Orange Slices Juice and Milk	February 15 Ham & Cheese English Muffin Craisins Milk	February 16 French Toast Sticks Apple Slices Juice and Milk
February 19 President's Day	February 20 Teacher Professional Day	February 21 Buttermilk Pancakes String Cheese Orange Slice Juice and Milk	February 22 Scrambled Eggs Toast Banana Milk	February 23 Sausage Biscuit Graham Crackers Apple Slice Juice and Milk
February 26 French Toast Sticks Applesauce Juice and Milk	February 27 Sausage Breakfast Pizza Banana Milk	February 28 Egg and Cheese Burrito Orange Slices Juice and Milk	February 29 Sausage Biscuit Graham Crackers Banana Milk	Variety of cereal, fat-free, & low-fat milk offered daily

Fresh Pick Recipe

EGG WHITE OMELETTE WITH SPINACH OR CHARD (MAKES 1 OMELETTE)

- 1 teaspoon olive oil
- 2 cups spinach or chard leaves
- pepper (freshly milled)
- 3 egg whites, beaten with 1/2 teaspoon chopped marjoram or chives
- In a small nonstick skillet, heat one teaspoon of oil.
- Add the spinach or chard, and cook until it's wilted.
- Season with salt and pepper, then move to a plate.
- Add the second teaspoon of oil to the pan, then pour in the whites. Tilt the pan to spread them out, then cook over medium heat until they're set.
- Season with a pinch of salt and pepper, arrange the spinach over 1/3 of the eggs, then gently prod the eggs over to make a rolled omelette.