MAY 2024 TUESDAY PIZZA

Offered Daily at Lunch:

B. Cool Kids: Yogurt, String Cheese, Muffin & Cheez-its

C. Chef's Salad w/ Turkey, Muffin & Cheez-its

D. EZ Soy Butter & Jelly Jammer, String

cheese & Cheez-its

E. Chicken Popper Salad & Graham

Breakfast & Lunch are FREE for all students! Single milk: 0.75 cents

Second Slice of Pizza: \$2.00



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
29	30	1	2	3
Chicken Tender Snack Wraps Green Beans	Domino's Pizza Slice! Spinach & Romaine Salad	Chicken Tenders Whole Grain Roll Carrot Coins	Mini French Toast w/ Turkey Sausage Patty Tater Tots	Bosco Cheese Sticks w/ Marinara Dipping Sauce Spinach & Romaine Salad
Cheeseburger on a whole grain bun Spinach & Romaine Salad	SCHOOL 7 DAY	Sweet & Sour Chicken over Brown Rice Carrot Coins	9 Mini Confetti Pancakes w/ Turkey Sausage Patty Tater Tots	Super Soft Pretzel w/ Cheese Sauce Green Beans
13	14	15	16	17
Walking Taco Salsa & Black Beans	Domino's Pizza Slice! Spinach & Romaine Salad	Chicken Nuggets Whole Grain Roll Carrot Coins	Mini Blueberry Waffles w/ String Cheese Tater Tots	Chicken Corn Dog on a stick Green Beans
20	21	22	23	24
Beef Nachos Ground beef with cheese sauce & tortilla chips Salsa & Black Beans	Domino's Pizza Slice! Spinach & Romaine Salad	Chicken Patty Sandwich on a Whole Grain Bun Carrot Coins	Mini French Toast w/ Turkey Sausage Patty Tater Tots	Chicken Tender Snack Wraps Green Beans
momorial	28	29	30	31
DAY	Domino's Pizza Slice! Green Beans	Chicken Tenders Whole Grain Roll Carrot Coins	Mini Confetti Pancakes w/ Turkey Sausage Patty Tater Tots	Bosco Cheese Sticks w/ Marinara Dipping Sauce Spinach & Romaine Salad

YELLOW WORLD

Sunny 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 corn, yellow tomatoes, garbanzo beans, bananas, 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: Brimming with vitamin C, calcium, & iron Peak Season: Apr.-May

LEMON: Bursting with fiber, vitamin C, & potassium

Peak Season: Nov.-Mar.





STARFRUIT: Full of protein, vitamins, & minerals
Peak Season: Aug.-Sep.

CHALLENGE OF THE MONTH: EAT THE RAINBOW

This summer, cool down the healthy way with some natural, homemade Popsicles! With an adult's help, use a blender to experiment mixing different fruits and veggies together to create the perfect frozen treat. Then freeze them overnight in an ice cube tray or Popsicle mold and enjoy! See below for some flavorful suggestions.







PINEAPPLE, BANANA, COCONUT MILK, SPINACH



MANGO, ORANGE JUICE, CARROT JUICE



ACE'S RECIPE OF THE MONTH:

PINEAPPLE COBBLER*

Serves 8

INGREDIENTS:

1 cup all-purpose flour

1 pinch of salt

1 cup sugar

1 tablespoon baking powder

3/4 cup milk

1 teaspoon vanilla extract

1 stick (1/4 lb.) unsalted butter, melted

1 can (20 oz.) pineapple chunks in juice, drained

Vanilla ice cream or whipped cream (optional)

PREPARATION:

- 1. Preheat oven to 375°F. In a bowl, mix flour, salt, sugar, baking powder, milk, and vanilla extract; stir until mixture forms a smooth batter. Gently stir in butter.
- Spread a very thin layer of batter evenly in a 9x13" baking dish and scatter pineapple chunks evenly over batter.
- 3. Bake 25 minutes or until pineapple has fallen to bottom of pan and top is puffed, golden brown, and springs back slightly when touched in middle. Cool cobbler slightly and then serve warm with vanilla ice cream or whipped cream, if desired.

*DO NOT attempt cook or chop without adult supervision.