



ACE'S CORNER



JANUARY 2025

PICK 2 You can always **Pick 2** for Breakfast in the Café (No Charge)

Offered Daily at Lunch:

- B. Cool Kids Bag (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 Cracker

Single Milk: .75 cents
PREORDER ONLY: Second Slice of Pizza \$2.00

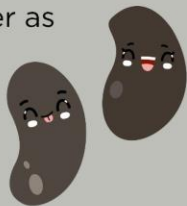
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>< Now Hiring!! Food Service is Hiring! <i>Work While Kids are in School</i> Great Benefits Apply online @ www.aramark.com</p>		1	2	3
		No School	No School	No School
6 Domino's Pizza Slice! Spinach & Romaine Salad	7 Chicken Nuggets Whole Grain Roll Green Beans	8 Beef Nachos Ground beef with cheese sauce & tortilla chips Corn & Salsa Cup	9 Mini Confetti Pancakes w/ Chicken Sausage Patty 100% V-Juice	10 Cheeseburger on a Whole Grain Bun Baked Beans
13 Domino's Pizza Slice! Spinach & Romaine Salad	14 Chicken Tenders Whole Grain Roll Green Beans	15 Walking Taco Seasoned Black Beans Salsa Cup	16 Mini French Toast w/ Chicken Sausage Patty 100% V-Juice	17 HALF DAY NO LUNCH SERVED
20 No School	<> 21 Chicken Patty Sandwich on a Whole Grain Bun Green Beans	22 Chicken & Cheese Quesadilla Seasoned Black Beans Salsa Cup	23 Sweet & Sour Chicken over Brown Rice Carrot Coins	24 Mighty Chicken Corn Dog Tater Tots
27 Domino's Pizza Slice! Spinach & Romaine Salad	28 Chicken Nuggets Whole Grain Roll Green Beans	29 Beef Nachos Ground beef with cheese sauce & tortilla chips Corn & Salsa Cup	< 30 Mini Confetti Pancakes w/ Chicken Sausage Patty 100% V-Juice	31 Cheeseburger on a Whole Grain Bun Baked Beans

DARK DELIGHTS

Foods that are black in color pack an abundance of flavor as well as anthocyanins and minerals. These minerals include iron, which helps red blood cells to deliver oxygen to other cells, and our body's most essential and abundant mineral, calcium. Examples of deeply achromatic produce include black-eyed peas, black rice, black sesame seeds, black pepper, black lentils, and black tea. As a general rule, the darker the color—the more antioxidants they contain!

DISCOVER: BLACK BEANS

Look out for the savory goodness of black beans this month. In season during the warmer months, these hearty legumes are packed with protein and fiber as well as key vitamins and minerals.



RAISINS: Hearty dose of fiber, iron, & antioxidants
Peak Season: Aug.–Oct.

BLACK QUINOA:

Bursting with protein, fiber, & quercetin
Peak Season: Oct.–Nov.



BLACK OLIVES: Packed with calcium, iron, & potassium
Peak Season: Sep.–Nov.

CHALLENGE OF THE MONTH: GROW YOUR OWN BEAN SPROUTS

With a plastic zip-top baggie, one paper towel, a bit of water, and a few bean seeds, you can grow your own bean sprouts!



STEP 1: Fold up your paper towel, dampen it with water, and slide it into your plastic baggie.

STEP 2: Grab a few dry beans from your pantry (like pinto, black, lentil, or navy beans).

STEP 3: Add 5-7 beans onto the damp paper towel in your plastic baggie and seal it up.

STEP 4: Lay the baggie of seeds flat and watch them grow for the next few weeks.



**ACE'S
RECIPE OF THE
MONTH:**

QUINOA BLACK BEAN BURGERS*

Serves 5

INGREDIENTS:

- 1 (15 oz) can of black beans, rinsed and drained
- 1/4 cup of quinoa
- 1/2 cup of water
- 1/2 cup of bread crumbs
- 1/4 cup of minced bell peppers
- 2 tablespoons of minced onion
- 1 1/2 teaspoons of minced garlic
- 1 1/2 teaspoons of ground cumin
- 1/2 teaspoon of salt
- 1 teaspoon of hot pepper sauce (like Frank's Red Hot)
- 1 egg
- A drizzle of olive oil for pan

PREPARATION:

1. Bring the quinoa and water to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until the quinoa is tender and the water has been absorbed, about 15 to 20 minutes.
2. Roughly mash the black beans with a fork leaving some whole black beans in a paste-like mixture.
3. Mix the quinoa, bread crumbs, bell pepper, onion, garlic, cumin, salt, hot pepper sauce, and egg into the black beans using your hands and form 5 patties.
4. Bake them at 375°F on a lightly oiled baking sheet, for 10 minutes on each side.

***DO NOT attempt to chop or cook without adult supervision.**