April 2024 Breakfast Menu

ONE TABLE

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Monday	Tuesday	Wednesday	Thursday	Friday	
 Cheesy Eggs w/ Toast V Apple Cinnamon Muffin w/ String Cheese V Fresh Apple Diced Pears 	 Hard Boiled Egg Breakfast Box V Tropical Mango Oatmeal Round V Banana Muffin w/ String Cheese V Strawberries Fresh Tangerine 	 3 Breakfast Biscuit Sandwich Strawberry yogurt w/ Graham Crackers V Blueberry Muffin w/ String Cheese Orange Wedges Apple Juice 	 French Toast Sticks VE Bagel w/ Cream Cheese V Cantaloupe Baked Cinnamon Apples 	5 NO SCHOOL	
 Breakfast Sausage and Pancake on a Stick Bagel w/ Cream Cheese V Apple Cinnamon Muffin String Cheese Orange Wedges Frozen Blueberries 	 9 Egg & Cheese Flatb read Sandwich V Vanilla Yogurt w/ Gr aham Crackers V Banana Muffin w/ S tring Cheese V Fresh Apple Fresh Tangerine 	 10 Scrambled w/ Whole Grain Biscuit V Cinnamon Frech Toast Bites V Blueberry Muffin V Orange Wedges Watermelon 	 French Toast Sticks VE Blueberry Patch P arfait w/ Graham Crackers V Apple Cinnamon Muffin w/ String Cheese V Grape Juice Fresh Apple Slices 	 Egg and Potato Breakfast Burrito V Maple Snack N Waffles Blueberry Muffin String Cheese V Applesauce Fresh Banana 	
15	16	17	18	19	
NO SCHOOL	NO SCHOOL	NO SCHOOL	NO SCHOOL	NO SCHOOL	
 22 French Toast Sticks VE Banana Muffin w/ String Cheese V Fresh Apple Fresh Tangerine 	 23 Maple Snack N Waffles V Scrambled Eggs w/ Toast V Blueberry Muffin w/ String Cheese V Apple Juice Pineapple Tidbits 	 24 Biscuit & Country Gravy Tropical Oatmeal Round V Apple Muffin w/ String Cheese V Banana Wild Blueberries 	 25 Cheddar Cheese Omelet V Bagel w/ Cream C heese V Banana Muffin w/ String Cheese V Orange Wedges Pineapple Tidbits 	 26 Sausage Breakfast Sandwich Vanilla Yogurt Cup w/ Graham Crackers V Blueberry Muffin w/ String Cheese V Grapes Fresh Tangerine 	
 29 Blueberry Snack'n Waffles V Hard Boiled Egg Bento Box V Banana Muffin w/ String Cheese Fresh Banana Orange Wedges 	 30 Turkey Sausage Breakfast Pizza Cinnamon French Toast Bites Blueberry Muffin w/ String Cheese Grape Juice Fresh Tangerine 	 May 1 Chicken Biscuit Sandwich Cranberry Orange Sunrise Round V Applesauce Strawberry Cup 	 2 Egg & Potato Breakfast Burrito V Bagel w/ Cream Cheese V Apple Cinnamon Muffin V String Cheese Red Seedless Grapes Fresh Banana 	 3 Strawberry Oatmeal VE Vanilla Yogurt w/ Graham Crackers V Blueberry Muffin w/ String Cheese V Frozen Blueberries Strawberry Cup 	
Offered Daily:					

For an interactive menu a nutrient information, please visit us on dcps.sodexomyway.com Offered Daily: Skim or 1% Milk

VE – Vegan V- Vegetarian Local

Assorted Cereals: Cheerios, Rice Chex, Cinnamon Chex

All Grains are whole grain rich

This institution is an equal opportunity provider. This menu is subject to change based on availability.

April 2024 Elementary & K-8 Lunch

ONE TABLE

Monday	Tuesday	Wednesday	Thursday	Friday
 Chicken Parmesan w/ Spaghetti and Tomato Sauce Cheese Pizza V Chicken Caesar Wr ap Roasted Cauliflowe r Garden Salad 	2 •Taco Quesadilla •Cheese Quesadilla V •Tuna Salad •Sandwich •Parmesan Green Beans •Mexican Black Beans	 Roast Turkey w Gravy Dinner Roll Bean and Cheese Nachos Crispy Chicken Salad Mashed Potatoes Mexican Corn 	 4 Spicy Chicken Sandwich Fiesta Potato Breakfast Bowl V w/ Biscuit Hummus Box V Seasoned Carrot Coins Sweet Potato Fries 	5 NO SCHOOL
 8 Butter Chicken w/ Brown Rice Veggie Burger V Deli Bento Box Seasoned Potato Wedges Garden Salad Burger Toppings 	 9 Spaghetti w/ Panko Bread Crumbs and Beef Marinara Garlic Knot Cheese Pizza V Chef Salad w/ Hardboiled Egg Sweet Potato Fries Parmesan Green Beans 	 Chicken Pad Thai Bean and Cheese Burrito Chicken Ceasar Salad Breadstick Baked Plantains Roasted Broccoli and Carrots Burger Topppings 	 Breaded Chicken Drumstick w/ Mac and Cheese Pasta w/ Rainbow Marinara Garlic Knot Sunbutter and Jelly Sandwich VE Caesar Side Salad Collard Greens 	 BBQ Chicken Sandwich Grilled Cheese w/Tomato Soup V Turkey and Cheese Sandwich Mexican Roasted Corn Broccoli and Red Peppers
15	16	17	18	19
NO SCHOOL	NO SCHOOL	NO SCHOOL	NO SCHOOL	NO SCHOOL
 22 Jamaican Jerk Chicken w/ Brown Rice Grilled Cheese Sandwich Fiesta Salad V Breadstick Sweet Plantains Baby Carrots 	 23 Spaghetti and Turkey Marinara Bakes Penne Breadstick Hummus Box V Parmesan Green Beans Tater Tots 	 24 Chicken Pad Thai Tofu Fried Rice V Turkey and Cheese Sandwich Roasted Broccoli and Carrots Green Peas 	 25 Turkey Hot Dog Lentil Dal Brown Rice Pizza Bento Box Roasted Cauliflower Oven Baked Fries 	 26 Beef Enchilada Cheese Pizza Chicken Ceasar Salad Breadstick Ceasar Side Salad Mexican Black Beans
 29 Beef & Cheese Nachos Veggie Burger V Sunbutter & Jelly Sandwich VE Mexican Black Beans Morroccan Spiced Carrots Burger Toppings 	 30 Crispy Chicken Nuggets Vegan BBQ Sloppy Joe Sa ndwich VE Strawberry Banana Parfait V Tater Tots Celery Sticks 	 May 1 Cheese-filled Breadsticks w/ Marinara Sauce V Veggie Lo Mein w/ Sweet & Sour Tofu Turkey & Cheese Sandwich Roasted Broccoli Sweet Yellow Corn 	 2 Chili con Carne w/Cheese & Bread stick Caprese Grilled Cheese Sandwich V Chicken Caesar Wrap Green Peas Crinkle Cut Fries 	 BBQ Chicken Sandwich Broccoli & Cheese Baked Potato w/ Dinner Roll V Fiesta Salad w/ Dinner Roll Blue Ribbon Coleslaw Roasted Broccoli

For an interactive menu a nutrient information, please visit us on dcps.sodexomyway.com Students choice: Skim or 1% hormone free milk and salad bar w/ assorted fruits and vegetables offered at every meal

VE – Vegan V- Vegetarian Local

All Grains are whole grain rich

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April 2024 Nutrition Spotlight

ONE TABLE

Focus on Food Waste

There is a growing concern about food loss and waste throughout the United States. Consider that about 90 billion pounds of edible food goes uneaten each year, costing most individuals about \$370 annually.

As the world population continues to grow, there is a greater need to set goals and develop initiatives to reduce the amount of food wasted. Less food waste can help save money, improve food access and protect natural resources. What can you do?

- Be mindful, plan your meals for the week before grocery shopping to assure you don't over buy.
- Get creative with your storage, can you freeze an item before it goes bad to avoid wasting?
- Choose frozen or canned items that have a longer shelf life. Opt for fruits and vegetables with no salt or sugar added

For more ideas visit:

www.epa.gov/recycle/preventing-wasted-foodhome

Cooking with Kids for Math Month

April is Mathematics and Statistics Awareness Month. Since the start of Mathematics Awareness Week back in 1986, the aim has been to increase the level of interest in the study of mathematics. However, sometimes we overlook a daily activity that can help students not only advance their math skills but also establish life skills. That activity is cooking!

Cooking with recipes engages reading skills, comprehension and math. Recipes might include fractions, measuring and portioning-many of the basic skills students need to excel in math. Consider encouraging your child to select a few recipes he or she would like to make. Then, take some extra time to have fun and appreciate together the opportunity cooking brings to build a greater understanding and appreciation for mathematics.

Oven Roasted Broccoli (Serves 4)

- 1 tablespoon garlic (raw)
- 2 tablespoons fresh basil (chopped)
- 2 cups fresh broccoli (cooked)
- 1/2 cup canned tomato (diced)
- 2 tablespoons canola or olive oil
- 1/8 teaspoon black pepper (ground)
- 1 tablespoon Italian seasoning
- 2 tablespoons panko breadcrumbs
- 2 tablespoons grated Parmesan cheese

- 1. Preheat oven/air fryer to 450 degrees
- 2. Chop garlic
- 3. Wash basil and pat dry. Pull leaves off of stem and roughly chop
- 4. Chop broccoli
- 5. Drain tomatoes
- Lightly coat broccoli, chopped garlic and diced tomatoes with oil, italian seasoning and pepper. Spread out on parchment lined sheet pan
- 7. Bake or air fry until tender, about 10 minutes
- 8. Sprinkle broccoli mixture with panko and bake for about 5 more minutes or until crispy
- 9. Carefully transfer broccoli mixture to serving pan.
- 10. Ganish with Parmesan cheese and basil

Want to keep up with us and receive more nutrition tips? Follow us on Instagram @sodexomagic.dcps

For an interactive menu and nutrient information visit us at dcps.sodexomyway.com