## MONDAY



TUESDAY


WEDNESDAY


THURSDAY


FRIDAY

Breakiast Includes: Choice of entrée, choice of fruit(s), and low-fat of fat-fiee milk.

| - 8 | 9 | 10 | 11 | 12 |
| :---: | :---: | :---: | :---: | :---: |
| $\begin{aligned} & \text { Breakfast: } \\ & \text { ge Pancake on a Stick } \end{aligned}$ | Breakfast: Apple Frudel (v) | Breakfast: Egg \& Cheese English Muffin (v) | $\begin{aligned} & \text { Breakfast: } \\ & \text { Whole Grain Pancake w/ Scrambled } \\ & \text { Eggs }(v) \end{aligned}$ | Breakfast: orted Muffins (v) |
|  |  | \& Cheese Nachos (v) Chicken Sandwich ian Sub Sandwich | Crispy Chicken Nug. wG R Homestyle Baked Penne Pasta (v) | Lunch: Cheese Pizza (v) or Pepperoni Pizza Poppin' Chicken Salad w/ WG Roll |

Daily Breakfast Entrées: Bagel w/ Cream Cheese, Variety of Whole Grain Cereals w/ Wheat Toast or Mozzarella String Cheese, or Maple Brown Sugar Oatmeal


This institution is an equal opportunity provider.

## Mathematics Awareness 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 and increase the level of public understanding and appreciation for the wide range of applications for mathematics in fields as diverse as manufacturing, business and medicine. 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.

## BREAKFAST

## Fresh Pick Recipe

## APPLE AND CARROT SAUTÉ

## MONDAY:

TUESDAY:
WEDNESDAY:

- $11 / 2$ Tbsp olive oil
- $1 / 4$ c onion (small dice)
- $1 / 2 \mathrm{c}$ celery (sliced thin)
- 2 c carrots (1" slices)
- 1 c plus 2 Tbsp water (divided)
- $11 / 2 \mathrm{c}$ apples (unpeeled/tartlarge dice)
- 1 Tbsp honey
- 2 Tbsp orange juice
- 1 Tbsp cornstarch
- salt and pepper to taste
- 2 Tbsp parsley (sliced)

THURSDAY:
FRIDAY:

1. Prepare ingredients as directed.
2. In medium saucepan sauté onions and celery in the olive oil for 2 minutes until tender.
3. Add 1 C water and the carrots to the pan and simmer until carrots are crisp but tender.
4. Drain any remaining water. Add apples, honey and orange juice to the carrots and sauté for 5 minutes.
5. Combine the cornstarch with the remaining 2 T water and add to the pan.
6. Add salt and pepper to taste.
7. Bring to a medium boil and then simmer for 2 minutes. Gamish with parsley and serve.

## SCHOOL MEAL PRICES:

Students who are reduce-priced eligible will receive student meals at no cost.

## BREAKFAST:

PAID: \$X.XX MS: \$X.XX HS: \$X.XX
LUNCH:
PAID: \$X.XX MS: \$X.XX HS: \$X.XX

