

## **Elementary**

## SEPTEMBER 2023



You can always Pick 2 for Breakfast in the Cafe

Choose breakfast entrée or Pick TWO\* of the following: cereal, string cheese, toast or yogurt.

\*No duplicates on cereal or yogurt BIC Schools Have Daily Cereal Option

ACE'S CORNER

Breakfast Prices



Paid: \$1.50 Reduced: \$0.30 Cheese Sandwich offered	Paid: \$2.80 Reduced: \$0.40 d at lunch daily Ve	getarian entrees are written	in green All salad:	s can be made vegetarian
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
				Cinnamon Chip Scone  1. Cheese Pizza 2. Fish Sticks  Fresh Romaine, Corn, Apricot Halves, Whole Apple
04	Mini Cinnamon Roll  1. Pretzel Yogurt Pack	Powdered Donut  1. Cheese Quesadilla	07 <u>Blueberry Waffles</u>	Apple Breakfast Round
	Popcorn Chicken  Fresh Broccoli, Steamed	2. Chicken Tenders	Bacon Cheeseburger     Bagel Pizza Pack	Pepperoni Pizza     Chicken Patty
	Carrots, Diced Pears, Fresh Oranges	Celery, Campfire Beans, Diced Peaches, Whole Apple	Fresh Spinach, Mixed Veg, Applesauce, Banana	Steamed Carrots, Fresh Spinach, Apricot Halves, Fresh Pears
11 Cinnamon Raisin Bagel	12 Sausage Breakfast Pizza	13 Cinnamon Sugar Donut	Apple Frudel 14	Mixed Berry Scone
1. Hot Dog 2. Chicken Patty Sliders	Spaghetti & Meatballs     Chicken Tender	Cheeseburger     Chicken Nuggets	French Toast Sticks & Sausage     Popcorn Chicken Salad	Cheese Pizza     Chicken Nuggets
Fresh Broccoli, Green Beans, Fruit Mix, Fresh Oranges	Red Pepper Strips, Mashed Potatoes, Diced Pears, Whole Apple	Edamame, Mixed Veg, Diced Peaches, Whole Apple	Corn, Celery, Warm Apple Slices, Banana	Fresh Spinach, Steamed Carrots, Apricot Halves, Grapes
Straw/Ban Yogurt 18	19 <u>Maple Waffles</u>	Glazed Donut 20	21 <u>Pancake On A Stick</u>	French Toast Bar 22
Mini Corn Dogs w/ Mac     Cheese     Hamburger On Bun	1. Beef Nachos 2. Chicken Tenders	1. BBQ Rib SW 2. Cheese Quesadilla	Donut & Omelet     Chicken Nuggets	Sausage Pizza     Chicken Patty
Fresh Romaine, Celery, Fruit Mix, Fresh Oranges	Refried Beans, Corn, Diced Pears, Fresh Oranges	Fresh Broccoli, Red Pepper Strips, Diced Peaches, Whole Apple	Fresh Broccoli, Green Beans, Fruit Mix, Banana	Baby Carrots, Mixed Veg, Apricot Halves, Fresh Pears
				1111101

### **Blueberry Bread**

1. Soft Tacos 2. Popcorn Chicken

Fresh Romaine, Green Beans, Fruit Mix, Fresh Oranges

## 26 Stuffed Breakfast Pizza

1.Corn Dog 2. Swiss Burger

Cucumbers, Baked Beans, Diced Pears, Banana

## 28 <u>Lemon Breakfast Bread</u>

1. Emoji Pancakes & Sausage 2. Chicken Nuggets

27

**Chocolate Donut** 

1. Disco Fries

2. Chicken Patty

Baby Carrots, Celery Sticks, Peach Slices,

Whole Apple

Corn, Edamame, Applesauce, Watermelon

### Mini Cinnamon Cruncho **Bagels**

1. Cheese Pizza 2. Pepperoni Pizza

Fresh Spinach, Red Pepper Strips, Apricot Halves, Whole Apple

# GREEN MACHINE

Great for the body and mind, most green fruits and veggies including avocados, spinach, celery, and green pepperscontain the antioxidants lutein and zeaxanthin, which have been shown to protect eye health and fight some cancers. Dark leafy greens also contain folate, a B-vitamin and form of folic acid that can help boost concentration, energy levels, and mood. So grab some greens, your body will thank you.

### DISCOVER: KIWI

Look out for sweet and tangy kiwi this month. In season late September to early November,

kiwi is packed with vitamins, antioxidants. and fiber.





**BROCCOLI**: Loaded with vitamins, protein, & iron Peak Season: Oct. - Apr.

**CUCUMBERS**: Low calorie. hydrating, & packed with phytonutrients Peak Season: May - Aug.



### **GRANNY SMITH APPLE:**

Bursting with vitamins A, B, C, E, & K, plus fiber Peak Season: Oct. - Nov.

### CHALLENGE OF THE MONTH: EAT YOUR GREENS

Starting with your favorite leafy greens, draw your very own salad recipe! Remember, adding a variety of colorful produce is beneficial to your health. Bonus points for bringing your ideal salad to life at home\*.



SPINACH





ROMAINE









MONTH:

## **GREAT GREENS SPINACH AND GREEN APPLE SALAD\***

Serves 4

### **INGREDIENTS:**

2 tbsp. olive oil 1 tbsp. apple cider vinegar 1 tsp. Dijon mustard 1 pinch of salt and pepper 5 cups of baby spinach 1 Granny Smith apple 1/3 cup of chopped walnuts

### PREPARATION:

- 1. Ask an adult to toast the walnut pieces in a dry skillet over a mediumhigh heat until fragrant, about 2 minutes.
- 2. In a small bowl, whisk together the oil, vinegar, and mustard. Season with salt and pepper to taste.
- 3. Toss the spinach with the dressing until evenly coated.
- 4. Ask an adult to core and cut the Granny Smith apple into small cubes.
- 5. Top the salad with the apple pieces and chopped walnuts.
- 6. Enjoy!

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