Stanley G. Falk School Breakfast K-12 March 2024



(Recipes, Facts and Fun)

Monday	Tuesday	Wednesday	Thursday	Friday
				Cereal & Yogurt 100% Fruit Juice Non or Low Fat Milk
Cereal & Muffin Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	Breakfast Pizza Bagel Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	Mini Pancakes Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	7 WG Cinnamon Roll Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	Pop Tart & Yogurt 100% Fruit Juice Non or Low Fat Milk
Mini Pancakes Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	Egg & Cheese Bagel Sandwich Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	Cinni Minis Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	Cereal & Muffin Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	No School Superintendent Conference Day
Breakfast Pizza Bagel Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	WG Cinnamon Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	Mini Pancakes Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	Egg & Cheese Bagel Sandwich Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	Bagel & Toppings Fresh Fruit 100% Fruit Juice Non or Low Fat Milk
WG Cinnamon Roll Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	Yogurt & Cereal Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	French Toast Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	Bagel & Toppings Fresh Fruit 100% Fruit Juice Non or Low Fat Milk	Spring Recess Begins

#FalkForward Fitness Zone

Classroom Energizers! What are they....?????

Classroom energizers activate the brain, improve on-task behavior and leave students more focused and ready to learn. There are many fun and creative ways to include fitness breaks in the daily schedule, and many resources are available to help schools get started.

Check Out these sites for more information:

Go Noodle: www.gonoodle.com

Energizing Brain Breaks: energizingbrainbreaks.com

Brain Gym: <u>braingym.org</u> Yoga Kids: <u>yogakids.com</u>

Easy Breakfast Egg Muffins

Ingredients:

Crescent Rolls, 12 Eggs 1/4 diced red onion, 1/4 c shredded cheese, 1/4c green pepper.

Directions:



Grease muffin pan and line with crescent rolls

Crack one egg

inside each crescent roll cup



Sprinkle with red onion, peppers and cheese.

Bake at 375 for 12 minutes



ENJOY!!



