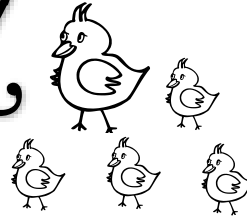




April 2018



JOIN US FOR BREAKFAST, SERVED 7:45-8:10 AM
 CHOICES MAY INCLUDE: CEREAL, MUFFINS, BAGELS, OATMEAL, OR UBR BAR,
 CHEESE STICK OR YOGURT, AND FRUIT VARIETY



ALL MEALS ARE SERVED WITH 1% OR NON-FAT ICE-COLD MILK

Monday	Tuesday	Wednesday ** Early Release	Thursday	Friday	FFVP FOCUS
2	3	4	5	6	GRAPES
☺ Testing (3 rd -6 th Grades) Please arrive on-time & well-rested ☺					
EASTER BREAK NO SCHOOL	Enchiladas with Lettuce & Tomato, Beans, Apples	BBQ Pork Slider, Potato Salad, Super Salad, Kiwi	Chicken Tenders, Red Rice, Steamed Veggies, Grapes	Beefy Burger on Bun, Potato Salad, Carrots, Apples	ASPARAGUS
9	10	11	12	13	
Teriyaki Chicken Bowl w/ Rice & Veggies, Orange Smiles	Bean & Cheese Burrito, Lettuce & Tomato, Apple Slices	Turkey & Cheese Sandwich, Super Salad, Carrots, Banana	Local Lunch with Super Microgreen Chef Salad, Pretzel Bites, Fruit Mix	Meaty Pasta Swirls, Veggie Dippers, Grapes	HEALTHY HABIT #6
16	17	18	19	20	
Cottage Pie, Buttery Biscuit, Assorted Fruit	Meaty Quesadilla w/ Lettuce & Tomato, Beans, Melon	Ham & Cheese Sandwich, Super Salad, Melon	Orange Chicken, Rice, Mixed Veggies, Grapes	French Bread Pizza, Garden Fresh Salad, Fruit Medley	BEETS
23	24	25	26	27	
Breakfast-for-Lunch Maple Pancakes, Zesty Sausage, Hashbrowns, Oranges	Soft Taco w/ Lettuce & Tomato, Beans, Berries	Local First Lunch- Chef Salad w/ Breadstick, Citrus Smiles	Beef Stroganoff Pasta, Mixed Veggies, Grapes	APRIL BREAK NO SCHOOL	TOMATOES
30	May 1	2	3	4	
Baked Potato w/ Cheese & Broccoli, Breadstick, Apple	Mrs. Tomasa's Tuna Salad, Chips, Beans, Oranges	Buffalo Chicken Tenders, Red Rice, Garden Green Salad, Fruit Bites	Hamburger on Bun, Veggie Dippers, Banana	Home-style Macaroni & Cheese, Roll, Super Salad, Peach	

CUCUMBER SANDWICHES

ENJOY LOCALLY-GROWN CROPS
THIS MONTH:

- Arugula, Cabbage, Herbs, Spinach
- Lemons, Strawberries, Cucumbers, Beets
- Squash, Onions, Garlic, Potatoes
- Zucchini & Zucchini Blossoms, Radishes

- 1 Cucumber
- 1/4 Cup Onion
- 1 Package Cream Cheese (8 Ounce)
- 2 Dashes Tobasco
- 1/2 Teaspoon Garlic Salt
- 1/2 Cup Mayonnaise
- 1 Teaspoon Worcestershire Sauce
- Juice of 1/2 Lemon

DIRECTIONS: Chop cucumber & onion, drain juices. Mix with other ingredients. Refrigerate overnight. Serve on sliced bread.

Provided by: Verna Cooper, Casa Grande farmer
<http://fillyourplate.org/recipes/cucumber-sandwiches.html>

This institution is an equal opportunity provider. *Esta institución es un proveedor que ofrece igualdad de oportunidades.*
 Food items are subject to availability.