





Monday	Tuesday	Wednesday	Thursday	Friday	FFVP Focus
3 No School LABOR DAY	4 Muffin & Cheesestick Taquitos w/ refried beans, Spinach Corn salad, Salsa Juicy Watermelon	5 Pancake Sausage PBJ Power lunch, Kale YEAH salad, Carrot sticks and Grape Buddies	6 UBR Cookie French Bread Pizza Garden Salad w/Cucumbers, Orange Moons	7 Scrambled Eggs W/tortilla Kickin' Tenders, Fresh Spring salad Super Veggie Sticks, Melon Melody	Apple 
10 Bagel & Cream Cheese Cheesy Macaroni W/Dinner Roll, Roasted Broccoli and zucchini, Grape buddies	11 Breakfast Sandwich Beef Tacos w/ cabbage and Cheddar cheese, Pinto Beans, Orange Moons	12 Yogurt w/ Granola Turkey Cheese Sandwich, Green Salad W/Feta, Sweet Peaches	13 Breakfast Burrito Spaghetti & Meatballs, Cherry Tomato Cucumber Garden Salad, Berrilicious	14 Muffin & Cheesestick BBQ Pork W/ rice and grilled corn, Potato Salad, Tropical Pineapple	Corn 
17 Pancake Sausage Chicken Alfredo W/ Dinner roll, Italian Garden Salad, Nectarines	18 Math Family Night UBR Cookie Cheesy Quesadilla w/ refried beans, Spinach Corn Salad, Apple Smiles	19 Cereal & Yogurt Brunch Sandwich, Hash browns w/ Grilled Peppers, Smilin' Oranges	20 Bagel & Cream Cheese Ms. Chicken Patty, Lettuce and Tomato Fresh Veggie Slaw, Pickles, Plums	21 Waffles & Sausage Turkey Wraps, Greek Salad, Veggie stix w/ Hummus, Melon Melody	Tomato 
24 Yogurt w/ Granola French Bread Pizza, Garden Salad W/Cucumbers and Orange Smiles	25 Breakfast Burrito Chicken Fajitas w/ Black Beans, Kale YEAH Salad, Grape Buddies	26 Muffin & Cheesestick Deli Ham & Cheese Sandwich, Spring Salad w/ Shredded Carrots, Nectarines	27 Pancake & Sausage Happy Hamburgers, Green Bouncy Beans, Potato Salad, Apples Moons	28 UBR Cookie Penne Meaty Pasta, Italian Salad, Veggie Blend, Melon Melody	Pears 

ARIZONA CORNBREAD CHILI PIE

2-3 lbs ground beef
2-3 tbsp olive oil
1 large sweet yellow onion, diced
2-3 cloves fresh garlic, mince
1 green chili chopped fine
1 jalapeno, chopped fine
2 cans pinto or kidney beans
1 can crushed tomatoes
1/4 cup cilantro, chopped fine
2 tbsp chili powder

In a large skillet, sauté onion and garlic until soft. Add beef and cook until done. Add chilies, beans, tomatoes, cilantro, chili powder, cumin, pepper and salt. Bring to boil, stirring often, and then simmer for about 30 minutes. Prepare cornbread mix according to package instructions. Pour chili into a casserole dish. Spoon cornbread mixture over top of chili. Bake at 400 degrees for about 20-25 minutes or until cornbread is golden brown on top.

**Family Math Night
September 18 @ 5:00pm**

***All Meals served
with 1% or
Non Fat Milk.**

