

APRIL 2024



You can always Pick 2 for Breakfast in the Cafe

Choose breakfast entrée or Pick TWO* of the following: yogurt, string cheese, or kitchen manager choice grain.

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

Breakfast Prices: FREE Lunch Prices: FREE OFFERED DAILY: 100% Fruit Juice & Fresh Fruit Milk: Skim, 1% White & Flavored, Soy



PBJ Uncrustable offered at lunch daily

Vegetarian entrees are written in green

All salads can be made vegetarian

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Pancake on a Stick 1. Chili w/ Crackers 2. Pizza Crunchers 3. Turkey Chef Salad w/ Roll 4. Uncrustable & String Cheese Seasoned Corn, Red Pepper Strips, Mixed Fruit, Peaches Dessert: Cookie	Apple Frudel 1. Chicken & Cheese Quesadilla 2. Corn Dog 3. Turkey & Cheese Sub 4. Uncrustable & Goldfish Green Beans, Romaine Side Salad, Orange, Applesauce	Sausage Biscuit 1. Manager's Choice 2. Cheeseburger 3. Turkey Chef Salad w/ Roll 4. Uncrustable & String Cheese Kickin' Pinto Beans, Fresh Broccoli, Banana, Pears Dessert: Carnival Cookie	Sausage, Egg & Cheese Bagel 1. Country Fried Steak w/ Country Gravy and Corn Poppers 2. Bosco Sticks 3. Turkey & Cheese Sub 4. Uncrustable & Goldfish Mashed Potatoes, Celery Sticks, Peaches, Fruit Cup	Cinnamon Sugar Donut 1. Cheese Pizza 2. McRib Sandwich 3. Turkey & Cheese Sub 4. Uncrustable Lunch Pack Steamed Carrots, Side Spinach Salad, Orange Wedge, Diced Pears
E-learning ⁸ Day	Breakfast Pizza 1. Spaghetti w/ Meat sauce & Breadstick 2. Chicken Patty Sandwich 3. Romaine Cheese Salad w/ Roll 4. Uncrustable & Goldfish Green Beans, Celery Sticks, Pears, Sliced Apples	Sausage Gravy and Biscuit 1. Salisbury Steak w/ Gravy & Biscuit 2. Cheeseburger 3. Ham & Cheese Sub 4. Uncrustable & String Cheese Mashed Potatoes, Side Salad, Banana Fruit/Dessert: Warm Cinnamon Apples	Cheesy Egg Biscuit 1. Manager's Choice 2. Chicken Tenders w/ Goldfish 3. Romaine Cheese Salad w/ Roll 4. Uncrustable & Goldfish Campfire Beans, Red Peppers, Applesauce, Grapes	Chocolate Glazed Donut 1. Pepperoni Pizza 2. Fish stick Bites w/ Goldfish 3. Muffin Lunch Pack 4. Uncrustable Lunch Pack Broccoli Carrots, Cucumber, Pears, or Orange
Banana Breakfast Bread 1. Chili Cheese Baked Potato w/ Soft Pretzel 2. Cheeseburger 3. Turkey & Cheese Sub 4. Uncrustable & String Cheese French Fries, Celery, Mixed Fruit, or Orange Wedge	Pancake on a Stick 1. BBQ Chicken & Cheddar Flatbread 2. Manager's Choice 3. Turkey Chef Salad w/ Roll 4. Uncrustable & Goldfish Green Beans, Baby Carrots, Pears, Banana	Sausage Biscuit 1. Popcorn Chicken Potato Bowl w/ Roll 2. Bosco Sticks 3. Turkey & Cheese Sub 4. Uncrustable & String Cheese Steamed Broccoli, Red Peppers, Orange Wedge, Sliced Apples Dessert: Chocolate Chip Cookie	Apple Overnight Oats 1. Beef Nachos 2. Cheese Quesadilla 3. Turkey Chef Salad w/ Roll 4. Uncrustable & Goldfish Refried Beans, Romaine Side Salad, Grapes, Peaches	Sausage, Egg & Cheese Bagel 19 1. Chicken Alfredo w/ Breadstick 2. Grilled Cheese & Bacon Sandwich 3. Turkey & Cheese Sub 4. Uncrustable Lunch Pack Corn, Cucumber, Applesauce, Fruit Cup
Manager's Choice Breakfast 1. Honey Stung Popcorn Chicken w/ Soft Pretzel & Ultimate Cheese 2. Cheese Quesadilla 3. Ham & Cheese Sub 4. Uncrustable & String Cheese Baked Beans, Celery, Mixed Fruit, or Orange Dessert: Chocolate Pudding w/ Gummy Worm & Cookie Crumbles	French Toast Sticks w/ Syrup 1. Sloppy Joe 2. Corn Dog 3. Ham Pizza Salad w/ Roll 4. Uncrustable & Goldfish Corn, Celery, Pears, or Apple Slices	Sausage Gravy and Biscuit 1. Pancake Bites w/ Cheese Omelet 2. Sausage, Egg & Cheese Biscuit 3. Ham & Cheese Sub 4. Uncrustable & String Cheese Tater Tots, Baby Carrots, Orange Wedge or Sliced Apple	Plain Bagel & Cream Cheese 1. Popcorn Chicken w/ Mac & Cheese 2. Hot Dog 3. Ham Pizza Salad w/ Roll 4. Uncrustable & Goldfish Steamed Broccoli, Cucumber, Applesauce, Fruit Cup	Glazed Donut 1. Meatball Pizza Sub 2. Cheese Pizza 3. Muffin Lunch Pack 4. Uncrustable Lunch Pack Green Beans, Red Peppers, Applesauce, Mixed Fruit
Blueberry Breakfast Bread 1. Sonic tray: Chicken Tenders, Fries, Country Gravy & Toast 2. Bosco Sticks 3. Ham Chef Salad with Roll, 4. Uncrustable w/ Goldfish Corn, Baby Carrots, Mixed Fruit, Apple Slices	Cheesy Egg Biscuit 1. Tomato Soup and Grilled Three Cheese Sandwich 2. Cheeseburger 3. Ham Chef Salad with Roll 4. Uncrustable w/ String Cheese Steamed Broccoli, Celery Sticks, Applesauce, Fruit Cup			

JOLLY GREENS

Great for the body and mind, most green fruits and veggies—including broccoli, cucumbers, granny smith apples, and green peppers—contain 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

Not to be confused with the bird or New Zealanders, tangy kiwis are coming to the menu this month. In season during the winter, these juicy berries are packed with vitamin C, fiber, and antioxidants



CELERY:

Filled with vitamins, fiber, & antioxidants Peak Season: Apr. – Dec.

SPINACH: Hearty dose of protein, calcium, & potassium

Peak Season: Mar - Jun.





AVOCADO: Packed with vitamins, phytonutrients, & minerals

Peak Season: Apr. - Mar.

CHALLENGE OF THE MONTH: SPOT THE DIFFERENCE

Circle the difference between each pair below. There are four difference for each pair. How fast can you find them?



BROCCOLI

APPLE

yead; sfem; glasses; tongue ANSWERS: Apple: stem; eye lashes; spots; cheek; Broccolli: flowery



ACE'S RECIPE OF THE MONTH:

THAI COCONUT & BROCCOLI SOUP*

Serves 4

INGREDIENTS:

1/3 cup green curry paste

1 (13.5-ounce) can coconut milk

3 cups water

Sea salt and cracked black pepper to taste

1 pound broccoli florets, chopped

2 cups baby spinach leaves, plus more to serve

2 cups cilantro leaves

2 scallions, shredded

Crispy shallots or onions, to serve

PREPARATION:

- Place curry paste in a medium saucepan over medium heat and cook, stirring, for one minute.
- Add the coconut milk, water, salt, and pepper and bring to a boil.
- 3. Add the broccoli, cover, and cook for 10 minutes or until the broccoli is tender.
- 4. Remove from the heat and add the spinach leaves and half the cilantro.
- 5. Using an immersion blender, blender, or processor, blend the soup until smooth.
- 6. Divide among serving bowls and top with the extra spinach, remaining cilantro, scallions, and shallots.

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