

### DKHMHR2025 Bond

### More Info...



- All breads are whole grain All juice is 100% fruit juice Fresh fruits and vegetables served daily White or chocolate milk offered each meal



MDDAY	TUESDAY	WEDNESDAY	THREDAY	FRIDAY
Nutri-Grain Bar Assorted Cereal  A. Meatball Sub B. Mini Corn Dogs B. Sun Butter & Jelly	Sausage, Egg & Cheese Breakfast Burrito Assorted Cereal  A. Horseshoe B. Hot Dog C. Three Cheese Sub	Mini Strawberry Cream Cheese Bagel Assorted Cereal  A. Honey Stung Popcorn Chicken w/ Biscuit B. Chicken Patty Sandwich C. Sun Butter & Jelly	4 Cinnamon Toast Crunch Cereal Bar Assorted Cereal  A. Pancakes w/ Cheese Omelet B. BBQ Rib C. Taco Salad	Cinnamon Breakfast Bun Assorted Cereal  A. Pepperoni Pizza B. Cheese Pizza C. Sun Butter & Jelly
Oatmeal Chocolate Chip Bar Assorted Cereal  A. Breaded Fish Bites w/ Cheez-Its B. Chicken Nuggets C. Sun Butter & Jelly	Cheese Bosco Breadstick Assorted Cereal  A. Chicken Patty Sandwich B. Cheese Pizzadilla C. Ham & Cheese Sandwich	Mini Confetti Pancakes Assorted Cereal  A. Spaghetti w/ Beef Sauce B. Chicken Tenders C. Sun Butter & Jelly	Pop-Tart Assorted Cereal  A. Waffles w/ Sausage Link B. Mini Corn Dogs C. Egg Chef Salad	Pumpkin Breakfast Bread Assorted Cereal  A. Pepperoni Pizza B. Cheese Pizza C. Sun Butter & Jelly
Pop-Tart Assorted Cereal  A. A. Mini Corn Dogs w/ Macaroni & Cheese B. Chicken Nuggets C. Sun Butter & Jelly	Mini Cinnamon Rolls Assorted Cereal  A. Walking Taco B. Bean & Cheese Burrito C. Turkey & Cheese Sub	Oatmeal Chocolate Chip  Bar Assorted Cereal  A. Chicken Tenders w/ Fresh Garlic Breadstick & Ranch Pizza Sauce B. Cheese Quesadilla C. Sun Butter & Jelly	Yogurt w/ Giant Vanilla Goldfish Graham Assorted Cereal  A. Lumberjack B. Grilled Cheese C. Ham Chef Salad	Mild Blueberry Snack'n Waffles Assorted Cereal  A. Pepperoni Pizza B. Cheese Pizza C. Sun Butter & Jelly
22	Winter	Break	2.5	26
29	30	No School		

## RED-Y FOR WINTER

Did you know the color red visually triggers appetite? Vibrant red and pink foods contain lycopene, beta-carotene (vitamin A), and vitamin C. Lycopene is a powerful antioxidant that helps remove damaging free radicals. Vitamins A and C are beneficial to eye, skin, and muscle health. Red foods that are high in lycopene and vitamins A and C include tomatoes, kidney beans, cranberries, and pomegranates. On top of these impressive benefits, some red foods are used as dyes.

### **DISCOVER: BEETS**

Beets are an edible taproot that can be steamed, fried, pickled, juiced, boiled, slow cooked, or eaten raw. In season November through late January, beets are an excellent source of folate, vitamins A and K, fiber, and potassium.



strawberries: Loaded with vitamin C, folate, & antioxidants

Peak Season: Apr. - Jun.

RED PEPPERS: Hearty dose of vitamin C, fiber, & protein Peak Season: Jul. - Sep.





### RADISHES:

Bursting with fiber, potassium, & folate Peak Season: Feb. - Apr.

### CHALLENGE OF THE MONTH: CREATE A WINTER WONDERLAND

Paper snowflakes are the perfect way to turn your home into a winter wonderland. Since each snowflake is different, try putting unique patterns as you cut your snowflakes.



1. Begin with a

of paper.

square piece

2. Fold it in half

to create a large triangle.

- 3
- 3. Fold it in half again to make a smaller triangle.
- 40
- 4. Cut a variety of shapes into the sides of the triangle.

5. Open the cut triangle and you will have a square paper snowflake.







# ACE'S RECIPE OF THE MONTH:

### **BEET HUMMUS\***

Serves 3



### **INGREDIENTS:**

**1** 14.5-oz can chickpeas, drained, rinsed, and patted dry

1/2 cup boiled beets (preparation below)

1/4 cup plain whole-milk yogurt

Juice of 1/2 lemon

1 tablespoon tahini

1/4 teaspoon salt

### **BOILED BEETS PREPARATION:**

- Fill a pot with water and a pinch of salt and bring it to a boil. Add beets and boil for 20 to 40 minutes, until tender.
- 2. Rinse boiled beets in cool water and peel.

Note: Be sure to clean any beet juice spills on counters or clothes right away to avoid stains.

#### **HUMMUS PREPARATION:**

- 1. Place all ingredients into a blender and puree until very smooth.
- 2. Enjoy on toast, crackers, or as a fresh veggie dip.
- 3. Store in an airtight container in the fridge for up to 5 days.

\*DO NOT cook, blend, or chop without adult supervision.

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