Spring Menu \diamond Grades K-5



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	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	Crunchy Hawaiian Chicken wrap on Whole Grain Tortilla 2/3 c. Sweet potato soufflé 1/2 c. Green Peas 1/2 c. Fresh Honeydew Milk***	Chicken Fajita Stir Fry (3/4 cup) 1/2 c. Whole grain Rice 1/2 c. Sesame Broccoli 1/2 c. Carrots w/ 2 Tbsp. Low-Fat Ranch dressing 1/2 c. Fresh Pineapple Milk	Sloppy Joe on whole wheat bun 1/2 c. Red Pepper slices w/ 1/2 c. Hummus 2/3 c. Baked Beans 1/2 c. Fresh strawberries Milk	Whole Grain Rotini & Meat S Whole Grain Roll Mozzarella cheese stick 1/2 c. Sautéed Kale 1/2 c. Pear Cup Milk	1/2 C. Potato Salad
Week 2	Chicken Alfredo w/ a Twist 1 c. Tossed Salad (Romaine lettuce, tomato, cucumber, mushroom) 1/2 c. Fresh Grapes Milk	1 c. Whole Grain Rainbow Rice 1/2 c. Broccoli Salad Tasty Sweet Potato Tots 1/2 c. Mandarin Oranges Milk	All Beef Hot dog on whole grain bun 1/2 c. Green beans 1/2 c. Potato salad Whole Banana Milk	Southwest Burrito on whole tortilla 1/2 cup Sweet corn 1/2 c. Applesauce Milk	grain 1/2 c. Whole Grain Rice 1/2 c. Whole Grain Rice 1/2 c. Seasoned carrots 1/2 c. Baked beans 1/2 c. Fresh pineapple chunks Whole Grain Oatmeal Cookie Milk
Week 3	Oodles of Noodles (Whole grain pen- ne) 1 c. Tossed Salad (Romaine lettuce, tomato, mushroom, cucumber) 1/2 c. Low-fat vanilla yogurt 1/2 c. Fresh strawberries Milk	Whole Grain Purple Power Bean Wrap Low-fat String Cheese 1/2 c. Seasoned Broccoli Tasty Sweet Potato Tots 1/2 c. Fresh pineapple chunks Milk	Cheeseburger salad wrap on Whole grain tortilla 1/2 c. Pasta Salad 1/2 c. Seasoned carrots 1/2 c. Mandarin oranges Milk	Chicken Quesadilla on whole tortilla Salsa w/ whole grain Tortilla 1/2 c. Refried beans 1/2 c. Fresh honeydew Milk	
Week 4	Mexican Pizza 1/2 c. Whole grain rice 1/2 c. Seasoned Broccoli 1/2 c. Seasoned carrots 1/2 c. Fresh Grapes Milk	Chicken Penne w/ whole grain penne pasta Whole Grain roll 1 c. Tossed Salad (Romaine lettuce, tomato, cucumber, mushroom) Fruit Salad (Banana, Apple, Grape Low-Fat Vanilla yogurt Milk	Turkey Ham & Cheese Sub on Whole Grain Roll 1 c. Strawberry Spinach Salad 1/2 c. Potato wedges 1/2 c. Apple Slices Milk	Mozzarella crusted Polloc 1/2 c. Whole Grain Rice 1/2 c. Seasoned Corn 1/2 c. Red Pepper slices w/ 1/2 c. Hummus 1/2 c. Applesauce Milk	Veggie Burger on a whole wheat bun Tasty Sweet Potato Tots
Week 5	Sweet & Sour Chicken Nuggets 1/2 c. Sweet Corn 2/3 c. Baked Beans 1/2 c. Mandarin Oranges Whole grain Blueberry muffin Milk	Meatball sub 1/2 c. Seasoned Broccoli Tasty Sweet Potato Tots 1/2 c. Fresh Grapes Milk	Pork Salad Wrap on Whole Grain tortilla 1/2 c. Mashed potatoes 1/2 c. Fresh pineapple chunks Milk	Cheese Pizza 1 c. Tossed Salad 1/2 c. Seasoned Green Be 1/2 c. Fresh strawberries Milk	

***1% Unflavored milk and Non-fat/Skim Flavored Milk offered as daily milk options

Spring Lunch Menu- Week 1 Breakdown • Grades K-5

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	ACTUAL	REQUIRED
* * * OSSE	Whole Grain Crunchy 1/2 Hawaiian Chicken wrap 2/3 c. Sweet potato soufflé 1/2 c. Green Peas 1/2 c. Fresh Honeydew Milk	Chicken Fajita Stir Fry (3/4 cup) 1/2 c. Whole grain Rice 1/2 c. Sesame Broccoli 1/2 c. Carrots w/ 2 Tbsp. Low-Fat Ranch dressing 1/2 c. Fresh Pineapple Milk	Sloppy Joe on whole wheat bun 1/2 c. Red Pepper slices w/ 1/2 c. Hummus 2/3 c. Baked Beans 1/2 c. Fresh strawberries Milk	Whole Grain Rotini & Meat Sauce Whole Grain Roll Mozzarella cheese stick 1/2 c. Sautéed Kale 1/2 c. Pear Cup Milk	Cheese Pizza with whole grain crust 1/2 c. Potato Salad 1 c. Tossed Salad (romaine lettuce, tomato, mushroom, cucumber) Whole Banana Milk		
Fruits	Honeydew =1/2 cup	Pineapple= 1/2 cup	Strawberries 1/2 cup	Pears= 1/2 cup	Large banana= 1 cup	3 cups	2 1/2 cups
Vegetables							
Dark Green	Hawaiian wrap (fresh spin- ach)= 1/8 cup	Broccoli= 1/2 cup		Sautéed Kale= 1/2 cup	1 cup Romaine lettuce=1/2 cup eq.	1 5/8 cups	1/2 cup
Red/Orange	Sweet Potato soufflé: 1/2 cup Chicken Wrap (carrots)= 1/4 cup	Stir Fry (butternut squash; red pepper)= 3/8 cup Carrots= 1/2 cup	Red pepper=1/4 cup Sloppy Joe (tomato paste)= 1/4 cup	Meat sauce (tomato)= 1/2 cup	Cherry Tomatoes= 1/4 cup	2 7/8 ups	3/4 cup
Beans/Peas (Legumes)			Baked beans=1/2 cup Hummus (chickpeas)=1/4 cup			3/4 cup	1/2 cup
Starchy	Green peas= 1/2 cup	Stir Fry (corn)= 1/8 cup			Potato salad= 1/4 cup	7/8 cup	1/2 cup
Other	Wrap= 1/8 cup	Stir Fry (onions)=1/4 cup			Salad (Cucumber=1/8 cup & mushroom 1/8 cup)	5/8 cup	1/2 cup
Total Vegetable						6 3/4 cups	3 3/4 cups
Grains [*]	Hawaiian wrap= 3/4 oz. Oatmeal cookie: 1 oz. eq.	Stir Fry Rice= 1 ozeq.	Whole grain bun= 1.5 oz.	Whole grain roll =1.5 oz. Rotini=1 oz. eq.	Pizza crust =2 oz.	8 3/4 oz. eq. 8 3/4 oz. = whole grain- rich	8-9 oz. eq
Meat/Meat Alternate	Hawaiian wrap (chicken) 1 oz.	Stir Fry (chicken)= 1 1/4 oz.	Sloppy joe: 2 oz. eq.	Meat sauce: 2 oz. eq. Cheese stick 1 oz.	Pizza: 2 oz.	9 1/4 oz. eq.	8-10 oz.
Milk	1 cup	1 cup	1 cup	1 cup	1 cup	5cups	5 cups

Week 1 Average Nutrient Breakdown					
Dietary Specifications Actual Required					
Calories	652.11 kcals	550-650 kcals			
Sodium	886.13 mg	≤ 1230 mg			
Saturated Fat	6.4%	< 10% of total kcal			
Trans Fat	0 grams	0 grams			

HUSSC Criteria Checklist (2012)

	Bronze	Silver	Gold	Gold Distinction	
Fruits and Vegeta- bles	bles must be offered each week		At least one different fruit and or/vegetable must be offered every day. At least 2 fruits/week must be served fresh		
Grains	50% of grains offered we grain-rich	eekly are whole	70 % of grains offered weekly are whole grain-rich	100% of grains offered weekly are whole grain-rich	

Summary of Recipes

Crunchy Hawaiian Chicken Wrap	Rotini and Meat Sauce
Sweet Potato Soufflé	Baked Beans
<u>Chicken Fajita Stir Fry</u>	<u>Cheese Pizza</u>
Sesame Broccoli	Tossed Salad
<u>Sloppy Joe</u>	Potato Salad
Rice Pilaf	

Summary of USDA Foods

Grains

<u>Whole Grain Tortilla</u> <u>Rice, Whole grain</u> <u>Roll, Whole grain</u> <u>Rotini, Whole grain</u> <u>String Cheese</u>

Meat/ Meat Alternate

<u>Turkey</u> <u>Chicken</u> <u>Ground Beef</u> <u>Cheese Stick</u> Fruits Fresh Apple Slices Fresh Pears Applesauce

Vegetarian Beans

Vegetables

Green Peas

Carrots, fresh

Potatoes

Sweet potato, canned

Produce Pricing: Coming Soon!

Conventional

Local

Spring Lunch Menu- Week 2 Breakdown • Grades K-5

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	ACTUAL	REQUIRED
* * * OSSE	Chicken Alfredo w/a Twist 1 c. Tossed Salad (Romaine lettuce, tomato, cucumber, mushroom) 1/2 c. Fresh Grapes Milk	1 c. Whole Grain Rain- bow Rice 1/2 c. Broccoli Salad Tasty Sweet Potato Tots 1/2 c. Mandarin Orang- es	All Beef Hot dog on whole grain bun 1/2 c. Green beans 1/2 c. Potato salad Whole Banana Milk	Southwest Burrito on whole grain tortilla 1/2 cup sweet corn 1/2 c. Applesauce Milk	Santa Fe Wrap (1/2 wrap) 1/2 c. Whole Grain Rice 1/2 c. Seasoned carrots 1/2 c. Baked beans 1/2 c. Fresh pineapple chunks Whole Grain Oatmeal Cookie Milk		
Fruits	Grapes= 1/2 cup	Mandarin oranges= 1/2	Banana= 1 cup	Applesauce= 1/2 cup	Fresh pineapple= 1/2 cup	3 cups	2 1/2 cups
Vegetables							
Dark Green	1 cup Romaine lettuce= 1/2 cup eq.	Broccoli salad= 1/2 c up Rainbow Rice (spinach)= 1/8 cup				1 5/8 cups	1/2 cup
Red/Orange	Cherry tomato= 1/4 cup	Rainbow Rice (carrots; red pepper)= 1/8 cup 3 Tasty tots (sweet pota- to)= 1/5 cup			Carrots= 1/2 cup	1 1/4 cup	3/4 cup
Beans/Peas (Legumes)					Baked beans= 1/2 cup	1/2 cup	1/2 cup
Starchy			Potato salad= 1/2 cup	Sweet corn= 1/2 cup		1 cup	1/2 cup
Other	Salad (Cucumber= 1/8 cup & Mushroom= 1/8 cup)	Tasty tots (green onion; chickpeas)= 1/4 cup	Green beans= 1/2 cup	Burrito (green peppers; onions)= 1/2 cup	Santa Fe (corn)= 1/4 cup	1 3/4 cup	1/2 cup
Total Vegetable						6 1/8 cup	3 3/4 cups
Grains [*]	Chicken alfredo= 1 oz.	Rainbow Rice= 2 oz.	Whole grain bun= 1.5 oz.	Burrito tortilla = 1.75 oz.	Santa Fe tortilla = 0.75. 1/2 cup Rice= 1 oz. Whole grain cookie– 0.5 oz.	8 1/4 oz. 8 1/4 =whole grain rich	8-9 oz. eq.
Meat/Meat Alternate	Chicken alfredo= 2 oz.	Rainbow Rice= 2 oz. eq.	Hot dog= 2 oz.	Burrito= 2 oz.	Santa fe wrap= 2 oz.	10 oz. eq.	8-10 oz.
Milk	1 cup	1 cup	1 cup	1 cup	1 cup	5 cups	5 cups

Week 2 Average Nutrient Breakdown Dietary Specifications Actual Required					
Sodium	964.69 mg	≤ 1230 mg			
Saturated Fat	5.91%	< 10% of total kcal			
Trans Fat	0 grams	0 grams			

Summary of Recipes

Chicken Alfredo with a Twist	Southwest Burrito
Rainbow Rice	<u>Potato Salad</u>
<u>Taco Salad</u>	Marinated Black Bean Salad
Tossed Salad	<u>Santa Fe Wrap</u>
Broccoli Salad	Baked Beans
<u>Sweet Potato Tasty Tots</u>	Whole Grain Oatmeal Cookie

Summary of USDA Foods

Grains <u>Roll, Whole grain</u> <u>Rotini, Whole grain</u> <u>Rice, Whole grain</u> <u>Tortilla, whole grain</u>

Meat/ Meat Alternate

<u>Turkey</u> <u>Chicken</u> <u>Ground Beef</u>

Pork

Sweet Potato, cannedGreen PeasGreen BeansVegetarian BeansCarrots, freshSweet CornFruitsFresh Apple SlicesPeach cupFresh PearsOranges, fresh

Applesauce

Vegetables

Produce Pricing: Coming Soon!

Conventional	Local

HUSSC Criteria Checklist (2012)

	Bronze	Silver	Gold	Gold Distinction
Fruits and Vegetables	bles must be offered each week		At least one different fruit and or/vegetable must be offered every day. At least 2 fruits/week must be served fresh	
Grains	50% of grains offered we grain-rich	eekly are whole	70 % of grains offered weekly are whole grain-rich	100% of grains offered weekly are whole grain-rich

Spring Lunch Menu- Week 3 Breakdown • Grades K-5

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	ACTUAL	REQUIRED
* * * OSSE	Oodles of Noodles (Whole grain penne) 1 c. Tossed Salad (Romaine lettuce, tomato, mushroom, cucumber) 1/2 c. Low-fat vanilla yogurt 1/2 c. Fresh strawberries Milk	Purple Power Bean Wrap Mozzarella Cheese stick 1/2 c. Seasoned Broccoli Tasty Sweet Potato Tots 1/2 c. Fresh pineapple chunks Milk	Cheeseburger salad wrap 1/2 c. Pasta Salad 1/2 c. Seasoned carrots 1/2 c. Mandarin oranges Milk	Whole Grain Chicken Quesadilla Salsa and whole grain Tortilla Chips Refried beans (1/2 cup) Fresh honeydew (1/2 cup) Milk	Hot Italian Sub on whole grain roll 1/2 c. Green Beans 1/2 c. Sweet corn 1/2 c. Fresh apple slices Milk		
Fruits	Strawberries= 1/2 cup	Pineapple= 1/2 cup	Mandarin oranges= 1/2 cup	Honeydew= 1/2 cup	Fresh apricot= 1/2 cup	2 1/2 cups	3 1/4 cups
Vegetables							
Dark Green	1 cup Romaine lettuce= 1/2 cup eq.	Broccoli= 1/2 cup Purple power wrap (= 1/8 cup	Cheeseburger salad wrap (romaine lettuce)= 1/2 cup			1 5/8 cup	1/2 cup
Red/Orange	Cherry tomato= 1/4 cup Oodles of noodles (grape tomato)= 1/8 cup	Tasty tots (sweet potato)= 3/8 cup	Cheeseburger salad wrap (tomato)= 1/4 cup	Salsa= 1/4 cup		1 1/4 cup	3/4 cup
Beans/Peas (Legumes)				Refried beans= 1/2 cup		1/2 cup	1/2 cup
Starchy					Sweet corn= 1/2 cup	1/2 cup	1/2 cup
Other	Salad (Cucumber= 1/8 cup &Mushroom= 1/8 cup) Oodles of noodles (Swiss Chard) = 1/8 cup	Purple power wrap (Purple Cabbage)= 1/8 cup Tasty Tots (onion& chick- peas)= 1/4 cup	Cheeseburger wrap (red onion)= 1/4 cup	Quesadilla (onion)= 1/4 cup	Green beans= 1/2 cup	1 3/4 cup	1/2 cup
Total Vegetable						5 5/8 cups	3 3/4 cups
Grains [*]	Penne pasta= 2 oz. eq.	Purple power wrap= 3/4 oz.	Cheeseburger wrap= 1.75 oz.	Quesadilla= 1.5 oz. Tortilla chips= 1 oz.	Sub roll= 2 oz. 2 oz. whole grain rich	9 oz. 9 oz. =whole grain rich	8-10 oz. eq.
Meat/Meat Alternate	Yogurt= 1 oz.	Purple power wrap= 3/4 oz. Cheese stick= 1 oz.	Cheeseburger wrap= 1.75 oz.	Chicken quesadilla= 2 oz.	Italian sub= 2 oz.	8 1/2 oz.	9-10 oz.
Milk	1 cup	1 cup	1 cup	1 cup	1 cup	5cups	5 cups

Week 3 Average Nutrient Breakdown					
Dietary Specifications	Required				
Calories	645.67 kcals	550-650 kcals			
Sodium	1090.52 mg	≤ 1230 mg			
Saturated Fat	4.99 %	< 10% of total kcal			
Trans Fat	0 grams	0 grams			

HUSSC Criteria Checklist (2012)

	Bronze	Silver	Gold	Gold Distinction
Fruits and Vegeta- bles	At least three different fruit and vegeta- bles must be offered each week At least 1 fruit/week must be served fresh		At least one different fruit and or/vegetable must be offered every day. At least 2 fruits/week must be served fresh	
Grains	50% of grains offered weekly are whole grain-rich		70 % of grains offered weekly are whole grain-rich	100% of grains offered weekly are whole grain-rich

Summary of Recipes

Oodles of Noodles
Purple Power Bean Wrap
Tossed Salad
Sweet Potato Tasty Tots
Pasta Salad

<u>Cheeseburger Salad Wrap</u> <u>Chicken Quesadilla</u> <u>Hot Italian Sub</u>

Summary of USDA Foods

Grains

<u>Roll, Whole grain</u> <u>Tortilla, whole grain</u> Vegetables <u>Sweet potato, canned</u> <u>Green Peas</u> <u>Green Beans</u> <u>Sweet corn</u> <u>Carrots, fresh</u>

Meat/ Meat Alternate Fruits

<u>Turkey</u> <u>Chicken</u> <u>Ground Beef</u> <u>Cheese Stick</u> Fresh Apple Slices Peach cup Fresh Pears Oranges, fresh Applesauce

Produce Pricing: Coming Soon!

Conventional	Local

Spring Lunch Menu- Week 4 Breakdown • Grades K-5

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	ACTUAL	REQUIRED
* * * OSSE	Mexican Pizza 1/2 c. Whole grain rice 1/2 c. Seasoned Broccoli 1/2 c. Seasoned carrots 1/2 c. Fresh Grapes Milk	Chicken Penne w/ whole grain penne pasta Whole Grain roll 1 c. Tossed Salad Fruit Salad (Banana, Apple, Grape Low-Fat Vanilla yogurt Milk	Turkey Ham and Cheese Sub on Whole Grain Roll 1 c. Strawberry Spinach Salad 1/2 c. Potato wedges 1/2 c. Apple Slices Milk	Mozzarella crusted Pollock 1/2 c. Whole Grain Rice 1/2 c. Seasoned Corn 1/2 c. Red Pepper slices w/ 1/2 c. Hummus 1/2 c. Applesauce Milk	Veggie Burger on a whole wheat bun Tasty Sweet Potato Tots 1/2 c. Green Beans Whole Banana Milk		
Fruits	Grapes= 1/2 cup	Fruit salad=Mandarin Orang- es, Grapes, Apple, Banana=	Apple slices= 1/2 cup Strawberry and mandarin	Applesauce= 1/2 cup	Sliced peaches= 1/2 cup	3 cups	2 1/2 cups
Vegetables							
Dark Green	Seasoned broccoli= 1/2 cup	1 cup Romaine lettuce= 1/2 cup	1 cup spinach = 1/2 cup eq.			1 7/8 cup	1/2 cup
Red/Orange	Seasoned carrots= 1/2 cup Mexican pizza (= 1/8 cup	Cherry tomato= 1/4 cup		Red pepper slices= 1/4 cup	Tasty Tots= 3/8 cup	1 1/2 cup	3/4 cup
Beans/Peas (Legumes)				Hummus= 1/2 cup		1/2 cup	1/2 cup
Starchy	Mexican pizza (corn)= 1/8		Potato wedges=1/2 cup	Seasoned corn= 1/2 cup		1 1/8 cup	1/2 cup
Other	Mexican pizza= 1/8 cup	Cucumber= 1/8 cup Mushroom= 1/8 cup			Green beans= 1/2cup	1 1/8 cup	1/2 cup
Total						6 1/8 cups	3 3/4 cups
Grains [*]	Mexican pizza– 1/2 oz. Whole grain rice= 1 oz.	Chicken penne= 1 3/4 oz.	Sub roll= 2oz.	Whole grain rice= 1 oz.	Hamburger bun= 2 oz.	8 1/4 oz. eq. 81/4 whole grain rich	8-9 oz. eq
Meat/Meat Alternate	Mexican pizza= 1 1/4 oz.	Chicken penne= 1 oz. Yogurt= 1 oz.	Turkey ham and cheese= 2 oz.	Pollock= 2 oz.	Turkey burger 2 oz. Cheese= 1 oz.	9 1/4 oz.	8-10 oz.
Milk	1 cup	1 cup	1 cup	1 cup	1 cup	5cups	5 cups

							Summary of Recipes		
Week 4	Week 4 Average Nutrient Breakdown					Mexican Flatbread (Eagle Pizza)			
Dietary Specifications			Actual Requi		ired	Chicken Penne Tossed Salad		Mozzarella Crusted Pollock Ranch Potato Wedges	
C alories	·	642.69	kcals	550-650 kcals			Brown Rice Pilaf	Tasty Sweet Potato Tots	
Sodium		947.52	mg	≤ 1230 mg			Toasted Turkey Ham & Cheese		
Saturated Fa	ət	5.83 %		< 10% of total kcal					
Trans Fat		0 gram	S	0 grams			Summary of USDA Food	<u>ds</u>	
		U					Grains	Vegetables	
							<u>Roll, Whole grain</u>	Sweet potato, canned	
							<u>Rice, Whole grain</u>	<u>Green Peas</u>	
HUSSC C	riteria Check	dist (20	012)				<u>Tortilla, Whole grain</u>	Green Beans	
								Carrots, fresh	
	Bronze		Silver	Gold	Gold Distinction	on		Sweet corn	
Fruits and At least three different fruit and vegeta- At least one different fruit and o		t fruit and or/v	egetable must	t Meat/ Meat Alternate					
Vegetables	bles must be offe			be offered every day	be offered every day. At least 2 fruits/week must		Turkey	Fruits	
	At least 1 fruit/w			be served fresh		Chicken	Fresh Apple Slices		
	fresh						Ground Beef	<u>Peach cup</u>	
Grains	50% of grains off	fered we	ekly are whole	70 % of grains 100% of grains offered			<u>Fresh Pears</u>		
Crains	grain-rich		enty are millione	offered weekly are				<u>Oranges, fresh</u>	
				whole grain-rich	,			<u>Applesauce</u>	
							Produce Pricing: Coming So	oon!	
							Conventional	Local	

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	ACTUAL	REQUIRED
* * * OSSE	Sweet & Sour Chicken Nuggets 1/2 c. Sweet Corn 2/3 c. Baked Beans 1/2 c. Mandarin Oranges Whole grain Blueberry muffin Milk	Meatball sub 1/2 c. Seasoned Broccoli Tasty Sweet Potato Tots 1/2 c. Fresh Grapes Milk	Pork Salad Wrap 1/2 c. Mashed potatoes 1/2 c. Fresh pineapple chunks Milk	Cheese Pizza 1 c. Tossed Salad 1/2 c. Seasoned Green Beans 1/2 c. Fresh strawberries Milk	Beef and Bean Burrito Whole grain tortilla chips & 1/4 c. Salsa 1/2 c. Carrots w/ 1 Tbsp. Low-fat Ranch dip 1/2 c. Fresh honeydew Milk		
Fruits	Mandarin Oranges= 1/2 cup	Grapes= 1/2 cup	Pineapple = 1/2 cup	Strawberries= 1/2 cup	Honeydew-= 1/2 cup	3 cups	2 1/2 cups
Vegetables							
Dark Green		Seasoned broccoli= 1/2 cup	Pork Salad wrap (Romaine lettuce) = 1/4 cup	Romaine lettuce= 1 cup= 1/2 cup eq.		1 1/4 cup	1/2 cup
Red/Orange		Tasty tots (sweet potato)= 3/8 cup Meatball= 1/4 cup		Cherry tomato= 1/4 cup	Carrots= 1/2 cup Salsa= 1/4 cup	1 2/3 cup	3/4 cup
Beans/Peas (Legumes)	Baked beans= 1/2 cup				Bean burrito (Refried beans)= 1/8 cup	5/8 cup	1/2 cup
Starchy	Sweet corn = 1/2 cup		Mashed potatoes= 1/2 cup			1 cup	1/2 cup
Other		Tasty tots (onion & chick- peas)= 1/4 cup		Salad (Cucumber= 1/8 cup & Mushrooms= 1/8 cup) Green beans= 1/2 cup		7/8 cup	1/2 cup
Total Vegetable				· · · · · · · · · · · · · · · · · · ·		5 4/9 cup	3 3/4 cups
Grains*	Blueberry muffin= 1 oz.	Sub roll= 2 oz. eq.	Pork salad wrap= 2 oz. eq.	Pizza= 2 oz.	Burrito= 1.5 oz. Whole grain tortilla chips= 0.5 oz .	8.5 oz. 8.5 oz.=whole grain rich	8-9 oz. eq.
Meat/Meat Alternate	Chicken nuggets= 2 oz.	Meatballs= 1.5 oz.	Pork salad wrap= 1.75 oz.	Pizza= 2 oz.	Burrito= 2 oz. eq.	9 1/4 oz.	8-10 oz.
Milk	1 cup	1 cup	1 cup	1 cup	1 cup	5cups	5 cups

Week 5 Average Nutrient Breakdown						
Dietary Specifications Actual Required						
Calories	648.62 kcals	550-650 kcals				
Sodium	1160.116 mg	≤ 1230 mg				
Saturated Fat	5.06 %	< 10% of total kcal				
Trans Fat	0 grams	0 grams				

	Bronze	Silver	Gold	Gold Distinction
Fruits and Vegetables	At least three different fruit and vegeta- bles must be offered each week At least 1 fruit/week must be served fresh			t fruit and or/vegetable must v. At least 2 fruits/week must
Grains	50% of grains offered weekly are whole grain-rich		70 % of grains offered weekly are whole grain-rich	100% of grains offered weekly are whole grain-rich

Summary of Recipes

Sweet And Sour Chicken Nuggets	Pork Salad Wrap
<u>Baked Beans</u>	<u>Cheese Pizza</u>
<u>Meatball sub</u>	Beef and Bean Burrito
Tossed Salad	Pasta Salad
<u>Blueberry Oat Muffin</u>	
Tasty Sweet Potato Tots	

Summary of USDA Foods

Grains

<u>Roll, Whole grain</u> <u>Rice, Whole Grain</u> <u>Rotini, Whole grain</u> <u>Tortilla, Whole grain</u>

Meat/ Meat Alternate <u>Turkey</u> <u>Chicken</u> <u>Beef Patty</u> <u>Cheddar Cheese</u>

Vegetables

Sweet potato, canned Green Peas Green Beans Carrots, fresh Potato Wedges Sweet corn Vegetarian Beans Fruits

<u>Fresh Apple Slices</u> <u>Peach cup</u> <u>Fresh Pears</u>

Oranges, fresh

<u>Applesauce</u>

Produce Pricing: Coming Soon!

Conventional

Local