

### MONDAY

### TUESDAY

### WEDNESDAY

### THURSDAY

### FRIDAY

<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>
BBQ Pork Riblet Sandwich Tater Tots Ham Salad w/ Biscuit	Chicken Tenders w/ Biscuit Steamed Green Beans Combination Sub	Cheese or Pepperoni Pizza Steamed Broccoli Turkey Salad with a roll	Baked Penne Pasta w/ Roll Steamed Pea's Ham & Cheese Sub	Cheesy Scrambled Eggs with Pancake Roasted Potatoes Combo Sub

<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>
Stuffed Cheese Breadstick With Marinara Chicken Salad Steamed Carrots	Orange Chicken with Rice Sun Butter or Peanut Butter Sandwich Edamame	Cheese or Pepperoni Pizza Italian Sub Sandwich Steamed Corn	Hot Dog French Fries Yogurt to go Box	Cheeseburger Tater Tots Pizza Bento Box

Fresh Fruit and Vegetables offered daily at the salad bar

<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>
NO SCHOOL				

<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>
NO SCHOOL	Lucky Tray day! Teriyaki Chicken Noodles Steamed potstickers Steamed Broccoli Combo Sub	Cheese or Pepperoni Pizza Steamed Green Beans Turkey Salad w/ a roll	Salisbury Steak w/ Roll Mashed potatoes Italian Sub	Crispy Chicken Sandwich French Fries Turkey and cheese Sub

<b>29</b>	<b>30</b>	 <p><b>TAKE THE EARTH MONTH CHALLENGE</b> April is Earth Month Try to not use plastic straws or plastic bags all month long. Saying no to plastic straws and bags is a small step that can go along way in saving our oceans.</p>	 <p><b>HAPPY EASTER</b></p>	 <p><b>IN A WORLD WHERE YOU CAN BE ANYTHING BE KIND</b> #GOBEKIND sodexo</p>
Chicken Drumstick Biscuit Steamed corn Taco Salad	WalkTaco's Pinto Beans Turkey and cheese sub			

## Mathematics Awareness Month

April is Mathematics and Statistics Awareness Month. Since the start of Mathematics Awareness Week back in 1986, the aim has been to increase the level of interest in the study of mathematics and increase the level of public understanding and appreciation for the wide range of applications for mathematics in fields as diverse as manufacturing, business and medicine. However, sometimes we overlook a daily activity that can help students not only advance their math skills but also establish

life skills. That activity is cooking. Cooking with recipes engages reading skills, comprehension and math. Recipes might include fractions, measuring and portioning—many of the basic skills students need to excel in math. Consider encouraging your child to select a few recipes he or she would like to make. Then, take some extra time to have fun and appreciate together the opportunity cooking brings to build a greater understanding and appreciation for mathematics.



Sodexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

[www.liftoffsplyground.com](http://www.liftoffsplyground.com)

### BREAKFAST MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
4/1/24 English Muffin Sandwich Cereal w/ Cheese Stick Juice, Fruit & Milk	4/2/24 Mini Bagels with Cream Cheese Pop-Tart w/ Cheese Stick Juice, Fruit & Milk	4/3/24 UBR Breakfast Bar Muffin top Juice, Fruit & Milk	4/4/24 Breakfast Burrito Yogurt Parfait Juice, Fruit & Milk	4/5/24 Pancake on a Stick Banana Bread Juice, Fruit & Milk
4/8/24 French Toast Cereal w/ Cheese Stick Juice, Fruit & Milk	4/9/24 Breakfast Bagel Sandwich Pop-Tart w/ Cheese Stick Juice, Fruit & Milk	4/10/24 Breakfast Pizza Donuts w/ Cheese Stick Juice, Fruit & Milk	4/11/24 Waffles Yogurt Parfait Juice, Fruit & Milk	4/12/24 Biscuit with Gravy Cinnamon Texas Toast Juice, Fruit & Milk
4/15/24 NO SCHOOL	4/16/24 NO SCHOOL	4/17/24 NO SCHOOL	4/18/24 NO SCHOOL	4/19/24 NO SCHOOL
4/22/24 NO SCHOOL	4/23/24 English Muffin & Jelly Cereal with cheese stick Juice, Fruit, & Milk	4/24/24 Breakfast Pizza Blueberry Bread with cheese stick Juice, Fruit & Milk	4/25/24 Breakfast Sandwich Donuts w/ Cheese Stick Juice, Fruit, & Milk	4/26/24 Breakfast Tacos Cereal w/ Cheese Stick Juice, Fruit & Milk
4/29/24 Pancakes Cereal w/ Cheese Stick Juice, Fruit, & Milk	4/30/24 Breakfast Sandwich Bagel w/ Cream Cheese Juice, Fruit, & Milk			

### Fresh Pick Recipe

#### APPLE AND CARROT SAUTÉ

- 1 ½ Tbsp olive oil
- ¼ c onion (small dice)
- ½ c celery (sliced thin)
- 2 c carrots (1" slices)
- 1 c plus 2 Tbsp water (divided)
- 1 ½ c apples (unpeeled/tart/large dice)
- 1 Tbsp honey
- 2 Tbsp orange juice
- 1 Tbsp cornstarch
- salt and pepper to taste
- 2 Tbsp parsley (sliced)

1. Prepare ingredients as directed.
2. In medium saucepan sauté onions and celery in the olive oil for 2 minutes until tender.
3. Add 1 C water and the carrots to the pan and simmer until carrots are crisp but tender.
4. Drain any remaining water. Add apples, honey and orange juice to the carrots and sauté for 5 minutes.
5. Combine the cornstarch with the remaining 2 T water and add to the pan.
6. Add salt and pepper to taste.
7. Bring to a medium boil and then simmer for 2 minutes. Garnish with parsley and serve.