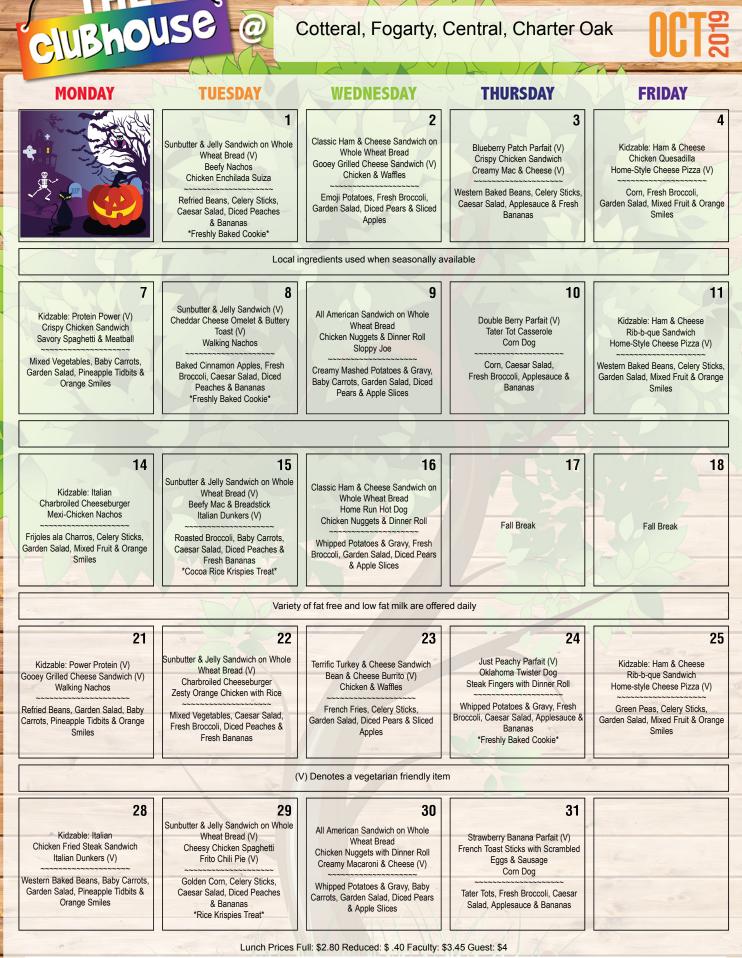
Cotteral, Fogarty, Central, Charter Oak

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This institution is an equal opportunity provider.

How Pizza Got Its Name

Some claim there are only two true pizzas — the marinara and the margherita. These two "pure" pizzas are the ones preferred by many Italians today. The marinara is the older of the two and is topped with tomato, oregano, garlic and extra virgin olive oil. It is named "marinara" because it was traditionally the food prepared by "la marinara", the seaman's wife, for her seafaring husband when he returned from fishing trips in the Bay of Naples. The margherita is topped with modest amounts of tomato sauce, mozzarella cheese and fresh basil. Tale has it that, in 1889, a baker created three different pizzas for the visit of King Umberto I and Queen Margherita of Savoy. The Queen's favorite was a pizza evoking the colors of the Italian flag — green (basil leaves), white (mozzarella) and red (tomatoes). According to the tale, this combination was named Pizza Margherita in her honor. Although those were the most preferred, today there are many variations of pizzas.



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.liftoffsplayground.com

BREAKFAST MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Variety of Cereal & Milk Offered Daily!	October 1 Biscuit & Gravy Coffee Cake Orange Smiles Apple Juice	October 2 Breakfast Pizza Blueberry Muffin Fresh Bananas Orange Juice	October 3 Breakfast Taco Cinnamon Roll Mixed Fruit Apple Juice	October 4 French Toast Sticks Strawberry Nutrigrain Bar Diced Pears Orange Juice
October 7 Pancake Sausage Wrap Double Chocolate Muffin Diced Peaches Orange Juice	October 8 Sausage Biscuit Glazed Donut Orange Smiles Apple Juice	October 9 Breakfast Pizza Apple Cinnamon Nutrigrain Bar Fresh Bananas Orange Juice	October 10 Cheesy Omelet Cinnamon Roll Mixed Fruit Apple Juice	October 11 Biscuits & Gravy Yogurt with Graham Crackers Diced Pears Orange Juice
October 14 Pancakes Hard Boiled Egg Diced Peaches Orange Juice	October 15 Honey Glazed Chicken Biscuit Banana Muffin Orange Smiles Apple Juice	October 16 Breakfast Pizza Yogurt with Graham Crackers Mixed Fruit Orange Juice	October 17 Fall Break	October 18 Fall Break
October 21 French Toast Sticks Yogurt with Graham Crackers Diced Peaches Orange Juice	October 22 Biscuit & Gravy Coffee Cake Orange Smiles Apple Juice	October 23 Breakfast Pizza Blueberry Muffin Fresh Bananas Orange Juice	October 24 Breakfast Taco Cinnamon Roll Mixed Fruit Apple Juice	October 25 **Birthday Mini Confetti Pancakes! Strawberry Nutrigrain Bar Diced Pears Orange Juice
October 28 Pancake Sausage Wrap Double Chocolate Muffin Diced Peaches Orange Juice	October 29 Sausage Biscuit Glazed Donut Orange Smiles Apple Juice	October 30 Breakfast Pizza Apple Cinnamon Nutrigrain Bar Fresh Bananas Orange Juice	October 31 Cheesy Omelet Cinnamon Roll Mixed Fruit Apple Juice	

Fresh Pick Recipe

EGG WHITE OMELETTE WITH SPINACH OR CHARD (MAKES 1 OMELETTE)

- 1 teaspoon olive oil
- 2 cups spinach or chard leaves
- pepper (freshly milled)
- 3 egg whites, beaten with 1/2 teaspoon chopped marjoram or chives
- 1. In a small nonstick skillet, heat one teaspoon of oil.
- 2. Add the spinach or chard, and cook until it's wilted.
- 3. Season with salt and pepper, then move to a plate.
- 4. Add the second teaspoon of oil to the pan, then pour in the whites. Tilt the pan to spread them out, then cook over medium heat until they're set.
- Season with a pinch of salt and pepper, arrange the spinach over 1/3 of the eggs, then gently prod the eggs over to make a rolled omelette.



What is a reimbursable meal?

To qualify for a reimbursable lunch, each student must select at least 3 of the 5 components offered. One selection must be a fruit or vegetable. Meal components include fruits, vegetables, grains, meat/meat alternative, and milk.

