### Which is Better - Fresh or Frozen Produce?

Frozen foods get a bad rap for being processed junk, but the truth is that some of the healthiest foods on the market are in the freezer section. As soon as a fruit or vegetable is picked, it begins to lose nutrients. By freezing fruits and veggies shortly after they're harvested, they're allowed to fully ripen, which means they're chockfull of vitamins, minerals and antioxidants, and freezing "locks in" many of their nutrients. Examination of frozen produce has revealed higher levels of antioxidants, including polyphenols, anthocyanins, lutein, and beta-carotene. Freezing also rarely destroys nutrients.

In one report, the vitamin C content in fresh broccoli plummeted by more than 50% within a week, but dipped by just 10% over an entire year when frozen. In addition to the superior nutrient profile (because freezing preserves food), no unwanted additives are needed in bags of frozen goodies, like spinach and strawberries. In addition, most frozen fruit and veggies packages include single-word ingredient lists - simply the fruit or veggie itself. Finally, frozen produce requires no washing, peeling or chopping. This makes it super easy to add to any meal at home when time is limited.



Sodexo is committed to promoting healthier food choices and encourages student 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 offered daily			February 1 H&C English Muffin Cinnamon Roll Craisins	February 2 Sausage Biscuit Apple Slices
			Fruit Juice & Milk	Fruit Juice & Milk
February 5 French Toast Bites Applesauce Fruit Juice & Milk	February 6 Apple Cinnamon Muffin Egg & Cheese English Muffin Bananas	February 7 Breakfast Pizza Orange Smiles Fruit Juice & Milk	February 8 Yogurt Waffle Flatbread Stacker Bananas Fruit Juice & Milk	February 9 Pancakes Apple Slices Fruit Juice & Milk
February 12 Pancake Sausage Bites Applesauce	February 13 Biscuits & Gravy Cinnamon Roll Bananas	February 14 Egg & Cheese Breakfast Burritos Breakfast Pizza Orange Smiles	February 15 Ham & Cheese English Muffin Blueberry Muffin Craisins	February 16 French Toast Sticks Apple Slices Fruit Juice & Milk
Fruit Juice & Milk	Fruit Juice & Milk	Fruit Juice & Milk	Fruit Juice & Milk	
February 19 NO SCHOOL	February 20 Apple Cinnamon Muffin Egg & Cheese English Muffin Bananas Fruit Juice & Milk	February 21 Pancakes Orange Smiles Fruit Juice & Milk	February 22 Scrambled Eggs & Toast Donut Bananas Fruit Juice & Milk	February 23 Sausage Biscuit Apple Slices Fruit Juice & Milk
February 26 French Toast Sticks Applesauce	February 27 Breakfast Pizza Biscuits & Gravy Bananas	February 28 Egg & Cheese Breakfast Burrito Orange Smiles	February 29 Sausage Biscuit Donut Bananas	
Fruit Juice & Milk	Fruit Juice & Milk	Fruit Juice & Milk	Fruit Juice & Milk	

### Fresh Pick Recipe

## COLCANNON

- (SERVES 4)
- 2 5/8 tsp onions (chopped)
- 5/8 tsp parsley (chopped)
- 3/4 cup and 2 Tbsp water
- 1 3/4 oz. instant mashed potatoes
- 2 3/4 oz. green cabbage (shredded)
- Kosher salt
- · Black pepper
- 1. Wash green onions and slice very thin on bias.
- 2. Wash parsley and chop.
- Measure boiling water and pour into a large mixing bowl with a paddle attachment.
- Place mixer on speed #1. Slowly add dry potato blend. Mix 10 seconds. Turn mixer off and allow potatoes to sit for 5 minutes.
- Place mixer on speed #2. Mix for 60-90 seconds to fluff potatoes.
- 6. Bring large pot of water (not listed) to a simmer. Add cabbage, green onions, salt and pepper. Water should just cover vegetables. Cover pan and simmer for 5-7 minutes until the cabbage is tender. Drain.
- Blend cabbage and potatoes. Gamish with chopped parsley.

NUTRITION FACTS: 52 calories, .73g fat, 56mg sodium, 1.25g fiber



# **Guthrie Elementary**



**THURSDAY** MONDAY TUESDAY WEDNESDAY **FRIDAY** 2 Chicken Nuggets Sloppy Joes Cheesy Chicken Spaghetti Hamburger Chicken Caesar Wrap Just Peachy Parfait (V) Peas & Carrots Mixed Vegetables Mashed Potatoes & Gravy Tater Tots 5 6 7 8 9 Chicken Drumstick Italian Dunkers (V) Twisted Dog Bean & Cheese Nachos (V) Cheese Pizza (V) Chicken & Waffle Lasagna Mexi-Chicken Nachos Orange Chicken Ham & Cheese Melt Buffalo Chicken Wrap Ham & Cheese Sandwich Crispy Chicken Wrap Sunbutter & Jelly Sandwich (V) Chicken Caesar Wrap Sweet Potato Deep Groove Crinkles Roasted Squash & Zucchini Corn Elotes Roasted Broccoli Crinkle Cut Fries Parmesan Green Beans Baked Cinnamon Apples Charro Beans Tater Tot California Blend Vegetables Chocolate Chip Cookie 12 13 15 16 14 **BBQ Riblet Sandwich** Cheese Pizza **Beefy Totchos** Chicken Parmesan Sandwich Broccoli & Cheese Baked Potato (V) Hamburger Baked Penne (V) Chicken Nuggets Cheese Quesadilla (V) **BBQ Glazed Drum Stick** Chicken Caesar Wrap American Sandwich Strawberry Banana Parfait (V) Crispy Chicken Wrap Sunbutter & Jelly Sandwich (V) Roasted Broccoli Roasted Green Beans Mexican Roasted Corn Smile Fries **Baked Beans** Crinkle Cut Fries Onion & Pepper Tater Tot Hash Sweet Potato Deep Groove Crinkles Roasted Squash & Zucchini Apple Glazed Baby Carrots Chocolate Chip Cookie 21 19 20 23 Crispy Chicken Sandwich Italian Cheese Dippers (V) Chicken Enchilada Suiza Corn Dog Popcorn Chicken Bowl Meatball Sub Pepperoni Pizza Beef & Cheese Nachos Hearty Garden Salad (V) Pizza Bento Box Sunbutter & Jelly Sandwich (V) Turkey & Cheese Sandwich NO SCHOOL Corn Parmesan Green Beans Roasted Broccoli & Carrots Mexican Black beans Mashed Potatoes Roasted Squash & Zucchini Refried Beans Sweet Potato Deep Groove crinkles Chocolate Chip Cookie 26 27 28 29 Cheese Pizza (V) Chicken Alfredo Mac Grilled Cheese Sandwich (V) Chili Cheese Dog Chicken Quesadilla Italian Cheese Dippers (V) Spaghetti & Meatballs Frito Chili Pie American Sandwich Pizza Bento Box (V) Turkey & Cheese Sandwich Sunbutter & Jelly Sandwich (V) Peas and Carrots Roasted Green Beans Roasted Squash and Zucchini Carolina Slaw

Sweet Potato Fries

Aztec Corn

Pinto Beans

Chocolate Chip Cookie

Roasted Broccoli