

Golden Age & Willow Creek Pre-K



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY			
				Sunbutter & Jelly Sandwich (V) or Oklahoma Twister Dog Cooked Peas Applesauce	Yogurt Parfait & Graham Crackers (V) or Hot Ham and Cheese Sandwich Carrot Coins Bananas			
Fresh Pick of the Month: Oranges!								
	5	6	7	8	9			
	Baked Penne (V) or All American Sandwich	Homestyle Pizza or Pinwheel Party Box	Chicken Nuggets or Turkey and Cheese Sandwich	Cheese Enchiladas or Pizza Bento Box	Steak Fingers or Sunbutter and Jelly Sandwich			
	Green Beans Applesauce	Roasted Broccoli Mandarin Oranges	Peas & Carrots & Smiley Potatoes Blueberries	Steamed Corn Diced Pears	Mixed Vegetables & Mashed Potatoes Applesauce			
	Local ingredients used when seasonally available							
	12	13	14	15	16			
	Cheeseburger or Ham and Cheese Sandwich	Holiday Meal or All American Sandwich	Italian Dunkers (V) or Pizza Bento Box	Mini Corn Dogs or Turkey & Cheese Sandwich	Cheese Pizza (V) or Ham and Cheese Sandwich			
	Roasted Squash and Zucchini Diced Peaches	Mashed Potatoes and Gravy Diced Pears	California Blend Vegetables Bananas	Mixed Vegetables Mandarin Oranges	Carrot Coins Applesauce			
	Fat-free and low-fat milk offered daily							
	No School	20	HAPPY Holidays	22	No School			
	(V) denotes vegetarian friendly item							
	26	27	28	29	30			
		MENU SUBJEC	ET TO CHANGE BASED ON PRODUC	CT AVAILABILITY				

This institution is an equal opportunity provider.

Supporting Achievement

Students achieve their best when they are attentive and ready to learn. If children are tired, hungry or uncomfortable, it makes learning more difficult. We can all help support the achievement process by remembering some basic numbers: 5,4,3,2,1 + 8. These numbers represent the basic essentials that are needed to support student achievement in the classroom. The numbers refer to: 5 servings of fruits and vegetables, 4 glasses of water, 3 good laughs, no more than 2 hours of screen time, 1 hour of physical activity and 8 hours (or more) of sleep.

The proper combination of good nutrition, hydration, physical activity and sleep, coupled with a dose of laughter, is powerful.

Kicking off the day with a healthy breakfast that includes fruits is a perfect start to consuming 5 servings of fruits and vegetables daily. In addition, substituting water with flavor-infused fruit instead of soda or other sweetened beverages not only offers another fun way to add fruit to the diet, but it also supports hydration. Being physically active every day helps relieve stress, improve concentration and boost energy levels, thus improving focus in the classroom. Finally, anything less than 8 hours of sleep can cause children, and adults, to be less attentive throughout the day, retain less information and struggle to learn as compared to others who get the proper amount of sleep each night. Remember the 5, 4, 3, 2, 1 + 8 rule to help make student health and achievement part of your family's routine.



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
			December 1	December 2
			Cereal or	Cereal or
			Frudel	Muffin
			Milk	Milk
			Juice	Juice
December 5	December 6	December 7	December 8	December 9
Cereal or	Cereal or	Cereal or	Cereal or	Cereal or
Breakfast Bar	Muffin	Poptart	Breakfast Bar	Muffin
Milk	Milk	Milk	Milk	Milk
Juice	Juice	Juice	Juice	Juice
December 12	December 13	December 14	December 15	December 16
Cereal or	Cereal or	Cereal or	Cereal or	Cereal or
Frudel	Muffin	Mini Cinni	Poptart	Muffin
Milk	Milk	Milk	Milk	Milk
Juice	Juice	Juice	Juice	Juice
December 19	December 20	December 21	December 22	December 23
December 26	December 27	December 28	December 29	December 30

Fresh Pick Recipe

ASIAN LETTUCE WRAPS WITH ORANGE SAUCE

- 1 T Olive oil
- 1 lb Turkey(ground)
- 3/4 c Onion(medium dice)
- 3/4 c Bell pepper(medium dice)
- ½ c Celery(sliced thin)
- 2/3 c Orange juice
- 3 T Soy sauce(low sodium)
- 1 ½ T Cornstarch mixed with 3 T water
- 2-3 Drops of Hot Sauce(optional)
- Salt and pepper to taste
- 3 Oranges(peeled/large dice)
- 1 Head of Romaine lettuce(washed/leaves separated)
- 1/2 c Carrots(shredded)
- ½ c Cilantro
- 1. Prepare all ingredients as directed.
- 2. In medium sauce pan place the oil and turkey and sauté until meat is almost cooked through.
- 3. Add the onions and bell peppers and celery and sauté for 3 minutes. Mix orange juice, soy sauce, and cornstarch mixture in small bowl and then add to the meat mixture.
- 4. Simmer for 3 minutes.
- 5. Add the diced oranges and heat through.
- Place meat mixture in a bowl and serve with the lettuce, carrots, and cilantro in separate bowls.