

LUNCH K THROUGH 8

APRIL 2018

CLASSROOM FEEDING

WWW.CPS.EDU/FOOD



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>2</p>  <p>Personal Cheese Pizza</p> <p>FRUIT & VEGGIE Baby Carrots Fresh Orange</p>	<p>3</p>  <p>Chicken Nuggets with Breadstick</p> <p>FRUIT & VEGGIE Kickin' Pintos Cinnamon Pears</p>	<p>4</p>  <p>Baked Rotini Cheese with Breadstick</p> <p>FRUIT & VEGGIE Steamed Broccoli Fresh Apple</p>	<p>5</p>  <p>BBQ Chicken Leg (L) with Dinner Roll</p> <p>FRUIT & VEGGIE Herb-Roasted Potatoes (L) Diced Peaches</p>	<p>6</p>  <p>Cheesy Meatloaf on a Bun</p> <p>FRUIT & VEGGIE Sweet Potato Fries Cantaloupe</p>
<p>9</p>  <p>Personal Cheese Pizza</p> <p>FRUIT & VEGGIE Baby Carrots Orange & Grape Medley</p>	<p>10</p>  <p>Turkey Carnitas Rice Bowl</p> <p>FRUIT & VEGGIE Zesty Black Beans Apple Slices</p>	<p>11</p>  <p>Rotini with Italian Meat Sauce</p> <p>FRUIT & VEGGIE Zucchini Slices Warm Cinnamon Apples</p>	<p>12</p>  <p>Hamburger on Bun</p> <p>FRUIT & VEGGIE Seasoned Potato Wedges (L) Diced Peaches</p>	<p>13</p> <p>No School</p>

- We only use whole grain breads, pastas, and rice. Milk includes 1% lowfat and fat-free choices.
- Vegetarian entrees are in **green**.
- All recipes are pork-free.
- We proudly serve "No Antibiotics Ever!" chicken.
- Bringing lunch from home? Grab a **fruit, veggies & milk** for **free** to complete your meal!
- For new recipes and promotions, look for the orange fork!
- Locally-grown ingredients are marked with the **(L)**

- Now serving **Tony's Personal Pizzas** on Mondays!
- Try the new **Turkey Carnitas & Rice Bowl** on April 10th!
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- For locally-grown ingredients harvested within 350 miles of Chicago, look for the (L)

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<p>16</p>  <p>Personal Cheese Pizza</p> <p>FRUIT & VEGGIE Fresh Broccoli Orange & Grape Medley</p>	<p>17</p> <p>Cooking up Change</p> <p>Winning Menu by Prosser Academy Culinary Students!</p>  <p>Arroz con Pollo Tazon and Zanahorias Rostizadas (Rice with Chicken, Roasted Carrot Salad) Pear Crisp</p> <p>FRUIT & VEGGIE Roasted Carrot Salad Caramelized Pear Crisp</p>	<p>18</p> <p>Elementary School Parent-Teacher Conferences</p>	<p>19</p>  <p>Chicken Pasta Primavera with Breadstick</p> <p>FRUIT & VEGGIE Zesty Corn Fresh Orange</p>	<p>20</p>  <p>Chicken Nuggets Chili-Lime BBQ Dipping Sauce</p> <p>FRUIT & VEGGIE Sweet Potato Fries Fresh Cantaloupe</p>
<p>23</p>  <p>Personal Cheese Pizza</p> <p>FRUIT & VEGGIE Baby Carrots Apple Slices</p>	<p>24</p>  <p>Country Chicken Nugget Bowl</p> <p>FRUIT & VEGGIE Mashed Potatoes Cinnamon Pears</p>	<p>25</p>  <p>Beef Nachos with Queso Sauce</p> <p>FRUIT & VEGGIE Zesty Black Beans Warm Cinnamon Apples</p>	<p>26</p>  <p>Chicken Alfredo Penne Pasta</p> <p>FRUIT & VEGGIE Fresh Broccoli Fresh Orange</p>	<p>27</p>  <p>Chicken Patty Sandwich</p> <p>FRUIT & VEGGIE Italian Green Beans Fresh Cantaloupe</p>

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- On April 17th, celebrate the culinary students' at **Prosser High School's** winning menu in this year's **Cooking up Change** competition! Learn more [here](#).
- **Nachos** now served with **Queso Sauce**! Try it on the 25th!
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