

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

3

Popcorn Chicken Bowl
Fajita Vegetable Quesadilla (V)
Pepperoni Pizza

4

100% All Beef Hot Dog
Greek Salad
Cheese Pizza (V)

5

Veggie Burger (V)
Sriracha Chicken Wrap
Meat Lover's Pizza

6

Chicken Caesar Salad
Meatball Sub
Bean & Cheese Burrito (V)

7

Queso Fiesta Mac & Cheese (V)
Crispy Chicken Sandwich
Turkey Cranberry Crunch Wrap

10

Caprese Chicken Wrap
Cheese Pizza (V)
Cheeseburger



12

Pumpkin Penne Alfredo Pasta (V)
Bacon Grilled Cheese
Chicken Caesar Salad

13

Honey Pear Cranberry
Yogurt Parfait (V)
BBQ Chicken Pizza
General Tso's Chicken Rice Bowl

14

Hot Honey Pepperoni Pizza
Korean BBQ Chicken Sub
Bean & Cheese Burrito (V)

17

Popcorn Chicken Bowl
Fajita Vegetable Quesadilla (V)
Pepperoni Pizza

18

Garden Blooms Pizza (V)
Chicken Enchilada Bake
Deli Submarine Sandwich

19

Veggie Burger (V)
Sriracha Chicken Wrap
Meat Lover's Pizza

20

Chicken Caesar Salad
Meatball Sub
Bean & Cheese Burrito (V)

21

Queso Fiesta Mac & Cheese (V)
Crispy Chicken Sandwich
Turkey Cranberry Crunch Wrap

24

Thanksgiving Break
No School



26

Thanksgiving Break
No School



28

Thanksgiving Break
No School



MENU IS SUBJECT TO CHANGE

USDA is an equal opportunity provider, employer, and lender.

The Role of Nutrition and Stress

Nutrition and stress often go hand-in-hand, with some people tending to overeat when stressed and others limiting their food intake due to an upset stomach or indigestion. Certain foods increase the physical stress on your body by making digestion more difficult, or by denying the brain essential nutrients. With a sensible diet, it's possible to reduce the effects of stress, avoid some common problems and protect your health. Nutrients such as Vitamins B and C, calcium, magnesium and zinc can be depleted by stress. To help your body better manage stress and avoid nutrient depletion, you should always aim to eat breakfast, plan

meals in advance, pack healthy snacks, minimize caffeine from tea, coffee and sodas and fill up on hydrating water. For added calcium, consume yogurts, smoothies and even calcium-fortified orange juice. B vitamins can be obtained by eating wholesome grains and vitamin C, and magnesium can be found in many fruits and vegetables. Giving your body nutrition it needs is a positive step you can take every day toward combating stress. With the correct nutrition, you are better prepared to face the challenges of the day.



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

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Refresh Your Mind Every Monday

Not all stress is the same. Some of the stress that we face in life can be more detrimental to our well-being, and some types of stress can actually be healthy for us. Good stress, or eustress, can be beneficial and is actually necessary for our overall wellbeing. This is the type of "positive" stress that keeps us excited about life. The excitement of a roller-coaster ride, a scary movie or a fun challenge are all examples of eustress. On the other hand, bad stress, or distress, can be detrimental to our health if it becomes chronic and sustained over time. Persistent stress has been shown to cause cardiovascular risks, digestive disorders and decreased immune response as well as sleep loss and mood disorders.

Realizing the magnitude of stress in our country, a team of researchers who created The Mondays Campaign developed a new initiative called DeStress Monday. This program helps people put a positive start on each week while reducing stress throughout the week. DeStress Monday provides helpful, evidence-based stress reduction tools and resources distributed through their website, social media and weekly newsletters. Have a happy week and check out these free destressing resources for yourself, your friends and colleagues at: <https://www.destressmonday.org/#>.

Our foodservice facility prepares and serves some products which may contain ingredients identified as food allergens. For more information on food allergies, go to <http://www.foodallergy.org/>.

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.



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BREAKFAST MENU

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