

Downe Township Menu



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Spring Break

Spring Break

Spring Break

8

Macaroni & Cheese w/ breadstick

Chicken Patty

Cinnamon Sweet Potatoes

9

2

Twin Tacos with Spanish Rice

Hot Dog

Seasoned Steamed Corn

10

Breakfast for Lunch: Whole Grain Pancakes w/ turkey sausage & syrup

Cheeseburger

Seasoned Broccoli & Cauliflower

11

Spagnetti and meat sauce with Dinner Roll

> Chicken Nuggets with Dinner Roll

Vegetarian Baked Beans

12

French Bread Pizza: Cheese or Pepperoni

Grilled Cheese

Mixed Vegetables

Offered Daily 4/8-4/12: Harn & Cheese Sub or Peanut Butter & Jelly Sandwich

15

Cheesy Stuffed Breadsticks w/ marinara sauce

Chicken Pally

Glazed Baby Carrots

16

Nacho's with Beef and Cheese

Hot Dog

Potato Wedges

17

Meatball Parmesan Sub

Cheeseburger

Roasted Broccoli & Red Peppers

18

General Tso's Chicken with Rice

Chicken Nuggets with Dinner Roll

Soy Beans

19

Old School Cheese Pizza

Grilled Cheese

Steamed Green Beans

Offered Daily 4/15-4/19: Crispy Chicken Wrap or Peanut Butter & Jelly Sandwich

22

Breakfast for Lunch: **Pancakes** w/ turkey sausage & syrup

Chicken Patty

Sweet Potato Wedges

23

Emoji Taco Fries Smile Fries with Taco Meat and Cheese

Hot Dog

Smile Fries

24

Chicken Parm, Sandwich

Cheeseburger

Roasted Broccoli

25

Grilled Chicken Sandwich with Lettuce and Tomato

> Chicken Nuggets with Dinner Roll

Vegetarian Baked Beans

26

Big Daddy's Pizza Slice: Cheese or Pepperoni

Grilled Cheese

Low Country Green Beans

Offered Daily 4/22-4/26: Turkey Club Sandwich or Peanut Butter & Jelly Sandwich

29

Cheesy Baked Ziti w/ garlic breadstick

Chicken Patty

Seasoned Carrot Coins

30

Twin Chicken Fajita Tacos with Spanish Rice

Hot Dog

Roasted Mexican Corn

All lunches include a variety of fresh fruit, chilled fruit cup, and choice of milk (skim or 1%)

Menu Subject to Change

Offered Daily 4/29-5/3: Italian Sub or Peanut Butter & Jelly Sandwich

This institution is an equal opportunity provider.

Mathematics Awareness Month

April is Mathematics and Statistics Awareness Month. Since the start of Mathematics Awareness Week back in 1986, the aim has been to increase the level of interest in the study of mathematics and increase the level of public understanding and appreciation for the wide range of applications for mathematics in fields as diverse as manufacturing, business and medicine. However, sometimes we overlook a daily activity that can help students not only advance their math skills but also establish

life skills. That activity is cooking. Cooking with recipes engages reading skills, comprehension and math. Recipes might include fractions, measuring and portioning—many of the basic skills students need to excel in math. Consider encouraging your child to select a few recipes he or she would like to make. Then, take some extra time to have fun and appreciate together the opportunity cooking brings to build a greater understanding and appreciation for mathematics.



Sadaxo is committed to promoting healthier food thoites and encourages students and families to use the USBA MyPfate to build healthy and balanced meats.

www.liftaffsplayground.com

BREAKFAST

MONDAY: Cereal

Juice Milk

TUESDAY: Banana Muffin

Juice Milk

WEDNESDAY: Assorted Poptart

Juice Milk

THURSDAY: Cereal

Juice Milk

FRIDAY: Banana Muffin

Juice Milk

Fresh Pick Recipe

BAKED SWEET POTATO FRIES WITH GARLIC-LEMON YOGURT DIPPING SAUCE

- 3 Sweet potatoes(cut in half/each half cut in 6 wedges/placed in cold water)
- 1 1/2 T Olive oil
- · Salt and pepper to taste
- 1 c Yogurt(plain/non-fat)
- 1 t Garlic (minced)
- 1 ½ T Lemon juicé
- 1 T Chives(minced)
- 1 T Parsley(minced)
- 1. Prepare ingredients as directed.
- 2. Preheat oven to 425 degrees.
- Drain potatoes and place on paper towel to absorb the water.
- Spray baking sheet with oil Place wedges on baking sheet.
- Drizzle the potatoes with the oil and desired salt and pepper.
- Mix potatoes so they are evenly coated with the oil.
- Place in oven for 30 minutes or until the potatoes are cooked and crispy on the outside.
- In small bowl, mix yogurt, garlic, lemon juice, chives and parsley. Serve with the wedges as a dipping sauce.

Menu Subject to change.

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