

Snacks, Meals, Menus Requirements, Ideas, Recipes

*No more then 3 times per week

** 1's: Unflavored 1% or Skim, 2's and up: Unflavored 1% or Skim, 6's and up: Option of Flavored Skim

Requirements	Monday	Tuesday	Wednesday	Thursday	Friday
BREAKFAST					
Fruit or Vegetable	Pineapple	Grapes	Melon	Strawberries	Oranges
Grain/Bread or Lean Protein*	WG English Muffin	WG French Toast	Whole Grain Cream of	Cottage Cheese	WG Toast
Milk**	Skim and Whole Milk	Skim and whole milk	Wheat	Skim and whole milk	Skim and whole milk
			Skim and whole milk		
LUNCH/DINNER	Sloppy Joes			Bean Burritos	
Meat/Meat alternative	Ground Beef	Egg Salad	Baked Chicken	Refried Beans	Baked Ham
Grain/Bread^	WG bun	WG Bread	Wild Rice	WG Tortillas	WG Roll
Vegetable	Tossed Spinach Salad	Carrot Sticks	Asparagus	Lettuce, Tomato, Avocado	Scalloped Potatoes
Fruit/Vegetable	Peaches	Mixed Fresh Fruit	Apricots	Papaya	Broccoli
Milk**	Skim and Whole Milk	1% and Whole Milk	1% and Whole Milk	1% and whole milk	1% and Whole Milk
SNACKS					
Requires two foods from two					
of the five food groups:	Yogurt	Tuna Salad		Peanut butter	Corn Muffin
Meat/Meat Alternative		WG Crackers	Soft Pretzels		
Grain/ Bread^			Cantaloupe	Apple Slices	
Fruit	Peaches				
Vegetable					1% and Whole Milk
Milk					

SLOPPY JOES

Ingredients

- 1 lb extra lean ground beef
- 1 onion, chopped fine
- 1 cup ketchup
- 2 Tablespoons apple cedar vinegar
- 2 Tablespoons brown sugar

- 1 Tablespoon Worcestershire sauce
- 1 teaspoon yellow mustard

Directions:

- 1. Cook and stir beef and onion in a hot skillet until beef is completely browned. Drain
- 2. Stir the rest of the ingredients into the beef mixture. Simmer, stirring occasionally until the mixture is thick, 15–20 minutes.