KRK February Menu		
Mon	Tue	Wed
4 Martin Luther King Jr Breakfast: French Toast & Low Fat	5 Breakfast: Pork Sausage Patty.	6 Breakfast: Whole Grain Ce



Mon	Tue	Wed		
4 Martin Luther King Jr Breakfast: French Toast & Low Fat Vanilla Yogurt Snack: Nutragrain Bars Lunch: Chicken Sandwiches, Steaamed Green Beans, Diced Pears Snack: Cheese Its, Craisins	5 Breakfast: Pork Sausage Patty, Cheese Toast Snack: Chex Mix Lunch: Hamburger Helper, Steamed Peas, Pineapple Chunks Snack: Sliced Oranges & Sliced Apples (100-200 Mandarin Oranges)	6 Breakfast: Whole Grain Cereal Snack: Graham Crackers & Cream Cheese, Raisins Lunch: Frito Pie, Steamed Corn, Mixed Fruit Snack: Rice Cakes, Applesauce School Age: Frito pie Engineers-SubZero	7 Breakfast: Scrambled Eggs & Hashbrowns Snack: Low Fat Vanilla Yogurt & Animal Crackers Lunch: Pizza Quesadillas, Steamed Peas, Diced Peaches Snack: Carrot Sticks, Ranch Dip (100-200: Veggie Straws) Architects- SubZero	8 Breakfast: Kolaches Chef Kids: Japanese Pickled Cucumber Lunch: Chicken Veggie Noodle Alfredo, Steamed Mixed Veggies, Mandarin Oranges Snack: Ants on a Celery Log w/Sunbutter
11 Dr. Mae Jemison Breakfast: Belgian Waffles & Low Fat Vanilla Yogurt Snack: Granola Bars Lunch: Steak Fingers w/ Cauliflower Potatoes, Gravy, Mixed Fruit Snack: Cheese, Crackers, Pepperoni	12 Breakfast: Buttermilk Biscuits, Pork Sausage Patty Snack: Bananas, Nilla Wafers Lunch: Chicken & Stuffing, Steamed Corn, Pineapple Chunks Snack: veggie dip and crackers Architects/Engineers- MayCommunity	13 Breakfast: Whole Grain Cereal Snack: Graham Crackers, Fresh fruit Lunch: Homemade Beef & Veggie Chili Over Rice, Diced Peaches Snack: Pretzels & Cream Cheese (100-200 Teddy Grahams)	14 Breakfast: Breakfast Tacos Snack: Apple Smiles Lunch: Party Food Snack: Party Food Valentine's Day Party	15 Breakfast: Chicken Biscuits Chef Kids: Teriyaki Dipper Lunch: Lasagna Casserole w/ Veggie & Meat Sauce, Green Beans, Mandarin Oranges Snack: Animal Crackers, Chocolate Pudding Parents Night Out Private K-SubZero
18 Garrett Morgan Breakfast: French Toast & Low Fat Vanilla Yogurt Snack: Nutragrain Bars Lunch: Meatball Subs, Steamed Green Beans, Diced Pears Snack: Rice Cakes, Applesauce HISD-School Holiday	19 Breakfast: Pork Sausage Patty, English Muffins Snack: Ants on a Raft Lunch: Tator Tot Casserole, Mixed Vegatables, Pineapple Chunks Snack: Pizza Bagels HISD-School Holiday Astronauts-Picnic @ Park	20 Breakfast: Whole Grain Cereal Snack: Salsa & Tortilla Chips Lunch: Hot Dogs, Baked Beans, Mixed Fruit Snack: Cheese, Crackers, and Pepperoni School Age: Hot Dogs & ketchup	21 Breakfast: Scrambled Eggs & Hasbrowns Snack: Low Fat Vanilla Yogurt & Apple Slices Lunch: Chicken Broccoli Rice Casserole, Diced Peaches Snack: Turkey & Cheese Roll Ups Scientist-Picnic @ Park	Breakfast: Kolaches Chef Kids: Fruit Sushi Lunch: BRING A SACK LUNCH Snack: Graham Crackers, Sun Butter
25 Breakfast: Belgian Waffles & Low Fat Vanilla Yogurt Snack: Granola Bars Lunch: Cheese Pizza, Steamed Peas, Pineapple Chunks Snack: Pretzels & Veggie Dip (100-200 Crackers & Veggie Dip)	26 Breakfast: Buttermilk Biscuits, Pork Sausage Patty Snack: Goldfish, Mixed Fruit Lunch: Beef Stroganoff, Steamed Green Beans, Diced Pears Snack: Apple Slices, Craisins	27 Breakfast: Whole Grain Cereal Snack: Chex Mix Lunch: Chicken Tacos w/Lettuce, Steamed Peas, Mixed Fruit Snack: Carrot Sticks, Broccoli & Ranch Dip (100-200: Veggie Straws)	28 Breakfast: Breakfast Tacos Snack: Low Fat Vanilla Yogurt & Fresh Fruit Lunch: Chicken Pot Pie W/ Mixed Veggies, Diced Peaches Snack: Bagels W/Cream Cheese & Jelly	1 Breakfast: Brown Sugar Oatmeal, Whole Wheat Toast Chef Kids: Fried Rice Lunch: Bean & Cheese Nachos, Steamed Corn, Mandarin Oranges Snack: Nilla Wafers, Sun Butter
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All Breakfast & lunches are served with milk. All breakfasts are served with fresh fruit. All snacks are served with water. Every Friday we have Chef Kids cooking class for 350- Priv.K. All casseroles have additional vegatables in the sauces.

Chef Kids Cooking Class

1st Chef Kids: <u>Japanese Pickled Cucumber-</u> The children will use cucumber, salt, rice vinegar, sugar, and sesame seeds to create a quick version of these treats.

<u>Objective:</u> Children will discover how the added ingredients can drastically change original taste of an item, they will use measurement, and follow direction, learn about the origin

2nd Chef Kids: <u>Teriyaki Dippers</u> — Classes will make their own teriyaki sauce using soy sauce, brown sugar and garlic. Then they will dip chicken nuggets in to taste their creation.

Objective: Children will use measurement, review taste bud location, learn about the origin of Teriyaki sauce

3rd Chef Kids: <u>Fruit Sushi-</u> Using tortilla, sweetened cream cheese, and fruit the children will put it all together and then roll it up. The teachers will cut it to create the look of sushi.

Objective: Children will be learning about placement, presentation, measurement, control, and learn how real sushi is made

4th Chef Kids: Fried Rice- The classrooms will actually use steamed rice and add soy sauce, peas, and carrots to create their own "fried" rice.

Objective: Children will use counting skills, measurement, control, learn how fried rice is really made, and where it originated.



nutritious snacks from the TDA -Fruit juice; Fruit smoothie; Milk, non-fat or low-fat (plain or flavored); Bagel (1/2); Graham crackers; Animal crackers; Wheat crackers; English muffin (whole wheat); Rice cakes and mini rice cakes, flavored; Fig bars; Fruit or grain muffin (low-fat); Dry cereal, individual servings; Pretzels; Baked tortilla chips with salsa; Vanilla wafers; Fresh seasonal fruit; Carrots, broccoli, cauliflower with low-fat dip or salad dressing; Fruit snacks; Low-fat string cheese; Fruit/grain bars; Frozen fruit bars; 94 percent fat-free popcorn; Fruit, nut and/or grain trail mixes; Peanut butter & crackers; Fruit pico; Corn on cob with paprika or chili powder.