

APRIL






Elementary Menu

Traditional Breakfast

Offered Daily at Breakfast – Choice of Honey Nut Cheerios (GF) or Cinnamon Toast Crunch Cereal, Yogurt w/ Grahams, 100% Fruit Juice, Assorted Fruit, Choice of Milk.

Offered Daily at Lunch – Choice of 1% or Skim Milk, Munchable Entrée M-Th: Choice of Yogurt and/or 100% Mozzarella String Cheese and WG Breadstick and/or WG Cheddar Goldfish Crackers *PBJ offered on Friday's

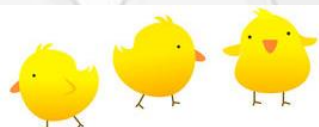
This institution is an equal opportunity provider.

Monday	Tuesday	Wednesday	Thursday	Friday
    				
9 Sausage Biscuit (28) 100% All Beef Hamburger (27) Mozzarella Cheese Stuffed Sticks (30) w/ Marinara (7) Oven Baked Tater Tots (19) Seasoned Green Beans (4) Baked Apples (30)	10 WG Dutch Waffle (43) Crispy Popcorn Chicken (20) Mac 'N Cheese Ham Bake both served w/ WG Garlic Breadstick (15) Oven Baked Potato Wedges (21), Steamed Broccoli (3) Chilled Mixed Fruit (15)	11 Chicken Biscuit (33) Chicken Tenders (15) or Country Style Steak (3) both served w/ Brown Rice (48) Baked Sweet Potato Tots (24) Seasoned Green Beans (4) Chilled Peaches (14)	12 Cinnamon Bun (30) Pepperoni Pizza (33) Mini Cheese Ravioli (26) w/ WG Garlic Breadstick (15) Steamed Corn (20) Roasted Okra (6) Strawberry Cup (22)	13 Cheese Toast (14) Classic Beef Nachos (39) or Rice Bowl (48) Cheese Quesadilla Sliders (33) Spring Mix Salad (1), Salsa (6), Cajun Pintos (19), Fresh Kiwi (10)
 April 9th - 12th Munchables may/may not be available				
16 Sausage Biscuit (28) Mozzarella Cheese Stuffed Sticks (30) w/ Marinara (7) Teriyaki Popcorn Chicken (43) w/ Brown Rice (48) Steamed Broccoli (3) Baked Sweet Potato Tots (24) Chilled Mixed Fruit (15)	17 Chocolate Muffin (26) w/ String Cheese (1) Hot Dog (27) w/ Chili (2) Sloppy Joe Sandwich (36) Oven Baked Potato Wedges (21) Cole Slaw (7) Baked Apples (30)	18 Chicken Biscuit (33) Chicken Pie (27) w/ Biscuit (28) Corn Dog Nuggets (31) Red Bliss Mashed Potatoes (18) Seasoned Green Beans (4) Chilled Peaches (14)	19 PB&J Sandwich (32) Cheese Pizza (33) Baked Spaghetti (27) w/ WG Garlic Breadstick (15) Steamed Corn (20) Roasted Okra (6) Strawberry Cup (22)	20 Sausage Breakfast Pizza (21) Chicken Tenders (15) w/ Biscuit (28) Sausage Biscuit (28) Roasted Potatoes (19) Cajun Pinto Beans (19) Caesar Salad (7) w/ Dressing Chilled Pears (15)
23 Sausage Biscuit (28) Crispy Popcorn Chicken (20) Loaded Baked Potato (44) both served w/ Rice Krispy Treat (31) Steamed Broccoli (3) Caesar Salad (7) w/ Dressing Chilled Mixed Fruit (15)	24 WG Dutch Waffle (43) 100% All Beef Hamburger (27) Mozzarella Cheese Stuffed Sticks (30) w/ Marinara (7) Oven Baked Tater Tots (19) Cole Slaw (7) Baked Apples (30)	25 Chicken Biscuit (33) Chicken Tenders (15) or Meatloaf (13) both served w/ Mac 'N Cheese (20) Baked Sweet Potato Tots (24) Seasoned Green Beans (4) Chilled Peaches (14)	26 Cinnamon Bun (30) Pepperoni Pizza (33) Mini Cheese Ravioli (26) w/ WG Garlic Breadstick (15) Steamed Corn (20) Roasted Squash & Zucchini (4) Strawberry Cup (22)	27 Cheese Toast (14) Classic Beef Nachos (39) or Rice Bowl (48) Cheese Quesadilla Sliders (33) Spring Mix Salad (1), Salsa (6), Cajun Pintos (19) Fresh Strawberries (6)
30 Sausage Biscuit (28) Mozzarella Cheese Stuffed Sticks (30) w/ Marinara (7) Sesame Popcorn Chicken (37) w/ Brown Rice (48) Steamed Broccoli (3) Baked Sweet Potato Tots (24) Fuji Apple (10)	School Breakfast Price – *UB Price - \$0.00, Regular Price - \$1.25 School Lunch Prices – Elementary: \$2.30, Middle/High: \$2.45, Reduced: \$0.40  Signifies scratch-made item  Signifies items made w/ fresh produce			

*For more information about Universal Breakfast (UB), go to the School Nutrition tab on the RCSS website.



Birthday Celebrations – Students will enjoy a Rice Krispy Treat with selection of a complete meal



Recipe of the Month

Cole Slaw

Serves: 6 (1/2 cup servings)

Ingredients:

- 12 oz Raw Cabbage
- 2 tbsp granulated sugar
- 1 ½ tsp apple cider vinegar
- 1/3 cup Mayo
- ½ tsp salt
- 1/8 tsp pepper

Directions:

1. Thoroughly wash cabbage.
2. Cut into quarters and remove core, then chop cabbage.
3. Mix mayo, sugar, vinegar, salt, and pepper in a mixing bowl. Add to chopped cabbage and mix well.
4. Chill prior to serving.

RCSS School Nutrition makes every effort to identify and label ingredients and/or recipes that may cause allergic reactions. We make every attempt to instruct our staff on the severity of food allergies in relation to food production, however, there is always a risk of contamination. It is also possible that manufacturers of the commercial foods we purchase could change the ingredient formulation at any time without notice. Customers concerned with food allergies/special diets need to be aware of this risk. If any person has questions or concerns about allergens in relation to Randolph County Schools School Nutrition Menus please contact Jayme Robertson, MS, RDN, LDN (336)318-6132.