



Provided by

FBISD

INSPIRE-EQUIP-IMAGINE
CHILD NUTRITION

FEBRUARY 2017

Lunch Hours

10:15 a.m. - 1:00 p.m.

Student Prices

Daily	\$2.50
Daily (Reduced)	\$0.40
Weekly (Reduced)	\$2.00

Adult Prices



Menu subject to change based on availability.Assorted items are available at à la carte prices. Kindergarten

students may either be served a daily lunch entrée of their choosing (complete with assorted side dishes), or request to be served a Chef Salad Entrée instead (available everyday). Lunch entrée offerings will always include at least one vegetarian option to choose from. Students will be offered milk with their lunch selections. All meals served by Fort Bend ISD are tree nut free, peanut-free, and pork-free, Lunch Meal Calories: Minimum 550 calories, Maximum 650 calories, For more information, contact the Fort Bend ISD Child Nutrition Office. Phone: (281) 634-1855 Online: www.fortbendisd.com/childnutrition

MONDAY WEDNESDAY THESDAY THURSDAY FRIDAY



- EVERYDAY ENTREE -**CHEF SALAD**

A farm-fresh blend of romaine lettuce, carrots sticks, diced tomatoes, shredded cheese, low-fat ham, turkey and hard-boiled eggs. Served with croutons, crackers and dressing.

RRQ Chicken & whole wheat hot roll BBQ Riblet Cheese Sandwich Pizza with seasoned fries

served with-

Steamed brown rice, salad pizzazz. stir fry broccoli & carrots, seasonal fruit and milk



2

9

served with:

Crinkle cut fries, burger trimmings, seasonal fruit of the day, and choice of milk



served with

Steamed carrot wheels. combination salad, seasonal fruit. and choice of milk

6 Chicken Alfredo with carlic toast Cheeseburger or Hamburger

& french fries

Cheesy Broccoli Mar & garlic toast

served with:

Italian tomato wedges, crisp green salad, seasonal fruit. and choice of milk



Spicy Chicken Vegetarian Sandwich Nachns & potato wedges with salsa

served with:

Refried beans, fiesta salad, seasonal fruit of the day. and choice of milk

Oven-Roasted Chicken with Steamed Rice & Gravy & whole wheat hot roll

Toasted

Cheese

BBQ Riblet Sandwich Sandwich with seasoned fries

8

served with:

Seasoned corn, combination salad, seasonal fruit of the day. and choice of milk

Slappy Corn Cheese Quesadilla Doa

served with:

Crinkle cut fries, lettuce & tomato cup, seasoned oreen beans. seasonal fruit and milk

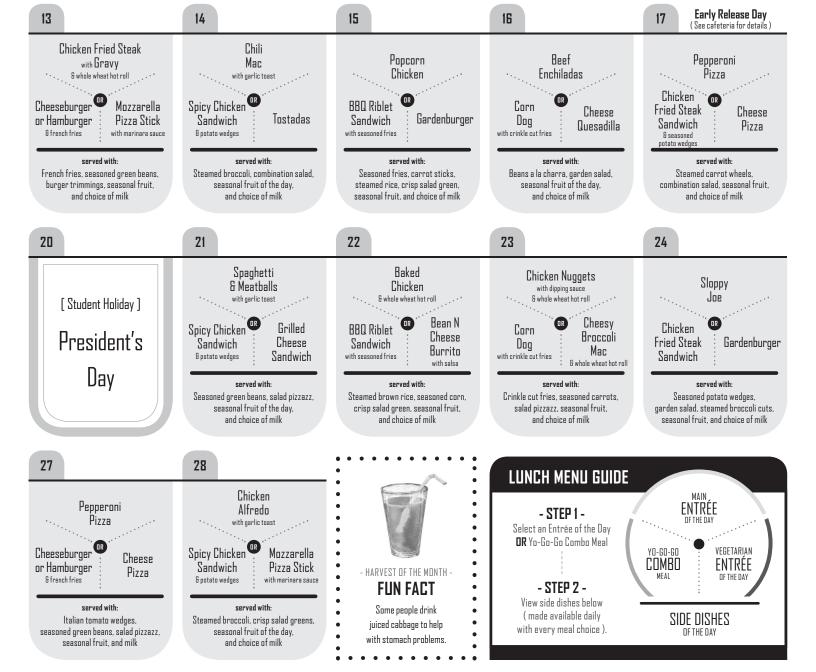
Chicken Nuggets with dipping sauce & whole wheat hot roll

10

Chicken Tamale Fried Steak Corn Pie Sandwich & whole wheat hot roll

served with:

Seasoned potato wedges, carrot sticks, salad pizzazz, seasonal fruit, and choice of milk





HARVEST OF THE MONTH WORLD STAR

Although red cabbage's origins are strictly European, it is now internationally grown and traded throughout the world. Many countries and cultures enjoy some form of cabbage prepared in a great number of ways: Sauerkraut and coleslaw from Europe, colcannon from Ireland, stuffed cabbage from Hungary, and kimchi from Korea (just to name a few). Here are a few milestones in the long history of an humble vegetable:

600 Wild cabbage is brought to Europe by groups of Celtic wanderers.

Red Cabbage is introduced to all of Europe by the Romans.

all of Europe by the Romans.

The very first description of red

y cabbage is recorded in England.

Explorers begin eating cabbage on long voyages to prevent scurvy.

18th Century

16th

Red cabbage first appears in aristocratic culinary settings



17th

CENTURY

14th

CENTURY

Cabbage Pineapple Slaw

Ingredients:

1 (8 oz) can pineapple tidbits in juice, undrained
3 cups finely shredded cabbage
1 1/2 cups medium apple (about 2), chopped
1/2 cup celery, chopped
1/4 cup light mayonnaise
Cabbage leaves (optional)
Apple slices (optional)

Directions:

Drain pineapple, reserving 3 tablespoons juice.
Combine drained pineapple, shredded cabbage,
& next 2 ingredients in a large bowl. Combine
reserved pineapple juice & mayonnaise; add to
cabbage mix, tossing gently. Cover & chill. To serve,
spoon mixture into a cabbage leaf-lined bowl, &
garnish with apple slices.

HARVEST of the MONTH // RED CABBAGE

Fort Bend ISD is proud to serve locally-grown red cabbage from Central Texas. Red cabbage is available throughout the year. Always choose red cabbages that are solid and heavy for their size. The leaves should be crisp, compact, and bright in color.

FBISD CHILD NUTRITION

Fort Bend Independent School District
Child Nutrition Department

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www.FortBendISD.com

FBISD is an equal opportunity employer.